

TENUTA DEL
B U O N A M I C O
MONTECARLO - ITALIA

ETICHETTA BLU 2018
DOC



Denomination Appellation d'Origine Contrôlée

Origin area Loc. Cercatoia, Montecarlo Municipality

Soil Medium texture

Varieties Sangiovese, Canaiolo, Syrah, Merlot, Cabernet Sauvignon

Fermentation and ageing Fermentation and maceration in stainless steel thermo-conditioned tanks. Part of the must is fermented at low temperature to better preserve the varietal aromas, while a part ages in barriques for 7 months where it does the malolactic fermentation.

Alcol 13,5%

Sizes 0,750 lt dark green Elegance Burgundy bottle in boxes of 6 bottles
1,5 lt dark green Champenoise bottle in single boxes
Jeroboam 3 lt

Colour Intense ruby red.

Scent Clear, with dark fruit and intense flowers notes, cocoa, vanilla and spices to define the complexity.

Taste Remarkable structure, it has a smooth entrance on the palat, wide and thick, with an evident but soft tannic texture, balanced and persistent.

Food matching Tasty soups, grilled and stewed white meat, grilled red meat, eel, cod, fish soups, medium aged cheese.