

**Appellation**

DOCG

Region

Tuscany

Country

Italy

Wine type

Red

Blend

Sangiovese

Vintage

2020

Alcohol %

14

Bottle size (ml)

750

Elevation

1300

Soil

Clay, rich in heavy stones

Vineyard

North-East exposure

Harvest

Hand-harvested

Beatesca**Rosso di Montalcino**

Rosso di Montalcino by Beatesca offers a more immediate and vibrant interpretation of Sangiovese. It reveals notes of fresh cherry, raspberry, and floral hints, with subtle spice. The palate is lively and balanced, with fine tannins and a clean, elegant finish.

Flavor profile

Bright ruby red with soft garnet reflections, this wine opens with expressive aromas of ripe red cherry, strawberry preserve, and delicate floral notes of rose and iris, gently layered with subtle herbal and earthy nuances.

Food pairing

A versatile companion for hearty cuisine, this wine pairs beautifully with rich pasta and risotto, grilled or roasted meats, medium-to-aged cheeses, and traditional antipasti such as cured meats, Tuscan crostini, or rustic regional soups.

Tasting notes

Medium-bodied and dry, the palate reveals fresh mixed berries, black pepper, and delicate hints of clove and mocha, supported by crisp acidity and smooth, well-integrated tannins that carry through to a fresh, vibrant, and savory finish.

Winemaking

Fermentation in stainless steel with selected yeast.

Aging

Aged in French oak barrels (50% the 1st process and 50% the 2nd process) for 2 years; then in bottle for an additional 2 years

Aging potential

Up to 30 years