

Made from 100% Sangiovese (Brunello) and aged in oak (20% new Allier) for thirteen months, this splendid wine is a brilliantly clear ruby colour. It has lovely, vibrant floral, fresh fruit, new leather and aniseed aromas. In the mouth - its fresh acidity with cherry and licorice flavours unfolding to dark chocolate and raspberry make it a pleasure to match with food. What foods? Medium weight dishes including pasta with meat sauce (natch!), poultry, mushrooms or truffles, risottos and pork or veal in sauce. In fact, darn near everything! This is a wine that drinks marvellously well in its youth but will also age quite happily for five to eight years. This is a truly terrific wine value.

Prova na Vinícola Máté em Montalcino, promovida por Candace esposa de Ferenc Máté, em 13/09/2011 com a Turma da Toscana. Preço de tabela € 12,00