

## FATTORIA MONTELLORI



### SALAMARTANO Cabernet Sauvignon, Cabernet Franc Merlot

**Denomination:** IGT Toscana Rosso

**Variety:** Cabernet Sauvignon 65%, Cabernet Franc 25% e Merlot 10%

**Provenance:** Cerreto Guidi.

The vineyards are located in Cerreto Guidi area, around 150 m sea-level.

Rich clay soil perfect to keep the humidity level good also in dry period. Clay give a good acidity and body to the wine.

**Wine-making:** Fermentation with maceration in steel tanks with controlled temperature 25/28°C, for a period of 28 days.

**Aging period:** Aging in French Oak Barrique 60% brand new, for a period of 14 months. The final blend guarantee a perfect and balanced wine.

**Tasting notes:** Purple color with garnet tints, full body and complex.

Very elegant and persistent; cassis and tobacco notes.

**Serving Temperature :** 18°C

**Production per year :** 7000 btl

Perfect with stew and roasted meat and important dish in general.