



Tenuta Montecchiesi Sangiovese Rosato IGT TUSCANY (ITALY)

The Dal Cero family has been producing wine for over three generations, combining love of tradition with the most modern wine-making techniques needed for the production of great wines.

With vineyards in the Veneto and Tuscany regions, the brothers Giuseppe and Dario, with the help of their sons, personally manage the company, from the cultivation of the grapevines to the vinification of the grapes up to the bottling process. The results are unique wines created using expert wine-making techniques with a sense of modernity.

Grapes: 100% Sangiovese

Viniculture: 24-36hrs maceration with skins and 3 months in stainless steel vats on lees then 45 days minimum in the bottle.

Alcohol: 12.5% vol.

Tasting Notes

Appearance: Bright, vivid pink.

Nose: Sweet intense strawberry and raspberry.

Palate: Fruity and rich with notes of ripe mixed berries; refreshing finish of gooseberry & red currant.

Food Pairing: Cold meats, delicate fish (stewed or grilled)

J. Strecker Selections, LLC
Seattle, WA 98115
Web: jstreckerselections.com
Phone: 206.783.2009



Tuscan Wine Region of Italy

Climate: The climate of Tuscany is fairly mild, the interior parts of the region has slightly harsher weather and receives more rain. This region is home to many microclimates due to the hills throughout the region.

Tuscany produces three of the most important Italian red wines: Chianti, Brunello di Montalcino, and Vino Nobile di Montepulciano. Each of these wines is produced using the Sangiovese grape. The other leading wines in the region are “Super Tuscans” or wines made in the region of Tuscany, but not adhering to any of the DOC laws. These wines tend to use grapes that are not regionally allowed in certain wines, for example: Merlot.

Sangiovese is the leading grape used in the Tuscany region, but there are also grapes used such as Merlot, Cabernet Sauvignon, and Canaiolo. Grapes sourced for this rosé are located from vineyards near Cortona where they are hand-picked around the third week of September.