



## Rosso Di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

2016

*Jancis Robinson*

16,5/20

Mid ruby. Ripe, intense, sweet red-fruit nose with hints of cherry and marzipan. Sour cherry and sweet raspberry palate. Has a certain aromatic lift on the finish as well as polished tannins. The fruit seems riper than its indicated 13%, but it is only just full-bodied. It is certainly hedonistic



90/100

Chopped mint and ripe dark-skinned-berry aromas lead the nose. The juicy, savory palate doles out succulent Morello cherry, baking spice and the same minty note found on the nose. Lite tannins and fresh acidity provide the easygoing framework. It's everything a Rosso di Montalcino should be: easy drinking and delicious



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