

# CORTONESI

## MONTALCINO

### Cortonesi 'La Mannella' Rosso di Montalcino



The Cortonesi family has owned the La Mannella farm in Montalcino for decades and are devoted to the production of Brunello di Montalcino.

The Rosso di Montalcino comes from vines planted in 2011 and is aged for one year in 30hl Slavonian oak *botte*. Annual production is between 12,000 and 14,000 bottles, so fairly small. It has a very delicate colour and is delicate in style though stands up to ragu!

This Rosso di Montalcino is elegant, with aromas of black, blue and purple fruit. It also has hints of violets and is very well structured with soft tannins on the palate.

The rosso brings out the best in rich pasta dishes, stews and mushrooms sauces. Pair it with lamb (roasted or stewed), risottos with tons of parmesan and tomato-based sauces.



Lambrecht

WINES & SPIRITS

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★★★  
CORTONESI

## *Rosso di Montalcino doc*

- *100% Sangiovese*
- *12 months barrel ageing*
- ***Vineyard in northern block of Montalcino close to Montosoli***
- ***Single vineyard Rosso di Montalcino***
- *Total production: 1.600 cases*
- *(20.000 bottles made)*



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