



VILLA LE PRATA

MONTALCINO

Rosso di Montalcino

TIRSO

DOC 2014

Massimo Losappio, chief surgeon of Montalcino hospital and his wife Marialuce, a philosophy teacher, purchased **Villa Le Prata** in 1980 and, driven by the passion for wine and the pleasure to share with their friends the fruits of this generous land, planted the first hectare of vineyard near the Villa. Later on, with the absolute desire to enclose in a single bottle the most authentic atmosphere of the Montalcino land, two other vineyards were planted in the area of Castelnuovo dell'Abate and acquired the fourth vineyard near the Villa.

Tirso is produced in different vineyards at altitudes that range from 210 to 510 metres above sea level, it is the youngest and freshest expression of Sangiovese scents. Vinified in steel tanks for approximately twenty days, it undergoes a maturing period of approximately one year in French tonneaux of 5 hl, 7 hl and in Slovenian oak barrels of 30 hl.

COUNTRY OF ORIGIN: Italy.

WINERY: Villa Le Prata.

TYPE: Red Wine.

WINE REGION: Tuscany.

AREA OF PRODUCTION: Montalcino, Tuscany.

CLASSIFICATION: DOC.

VOLUME: 750 ml.

EAN CODE: 6 95162 03400 2

GRAPE VARIETIES: 100% Sangiovese Grosso.

TASTING NOTES: Vivacious ruby red color tending to garnet. Penetrating, broad and varied bouquet. Dry, warm, large and persistent taste.

FOOD PAIRING: Roast meat, pasta, vegetable soups and mature cheeses.

SERVING TEMPERATURE: 18 °C.

ALCOHOL CONTENT: 14,5% by vol.

BOTTLES PRODUCED: 5,300.

