



REGENCY WINES NEVADA, INC.  
*One Destination to Worldwide Boutique Wines*

TENUTA L'IMPOSTINO

IMPOSTINO—MONTECUCCO DOC

ITALY

MONTECUCCO DOC



### The History

The grapes carefully harvested are manually selected on a sorting belt in the winery, before the beginning of the alcoholic fermentation with selected yeasts, at a constant temperature of 26°C. The maceration lasts about 15 days with pump overs exposed to the air till the end of the fermentation.



### The Grape

80% Sangiovese, 20% Merlot, Syrah, Petit Verdot



### Tasting Note

Of a deep and dense ruby color, it impresses for the intensity of the fragrance, clean, rich of flavors with dominant notes of red pulp such as well matured cherry and blackberry and with a hint of jam. Following it vegetal notes appear of hay, warm spices and a tip of wood to extend its bouquet. It is warm, soft, full-bodied to taste, with a remarkable balance, where the freshness and the tannin well balance the alcohol charge. The final result long and very satisfying.

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