

VINO FINO

Explore a World of Wine

COLLEMASSARI MONTECUCCO ROSSO RISERVA DOC 2019



Original price was: \$44.99. ~~\$38.99~~ Current price is: \$38.99.

Product Code:	8314	Closure:	Cork
Country:	Italy	Unit:	Each
Region:	Tuscany	Volume:	750ml
Sub Region:	Montecucco	Alcohol:	15.0%
Style:	Red	Grape:	80% Sangiovese, 10% Cabernet Sauvignon, 10% Ciliegiole
Variety:	Sangiovese	Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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TASTING NOTES

A stunning value red from one of the lesser known but most ancient appellations in Tuscany. Montecucco has been a winemaking region since Etruscan time, and today the elevated vineyards of this leading producer offer a Tuscan expression that is extremely satisfying for the price.

Winery notes (2019 Vintage)

"The dominant flavour is the extreme elegance of the Sangiovese with charming cherry notes combined with dark fruits and the complexity of Cabernet; the typical acidity and the body are perfectly integrated, it's linear, dry, persistent and shows a nice balance.

The Montecucco Rosso Riserva carries the name of the Estate, it represents the essence of our production: a wine for any palate, ripe and complex with smooth tannins."

93/100 Raffaele Vecchione, WinesCritic.com (2019 Vintage)

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"Broad and decisive in the main profile it alternates notes of raspberries, black plums, blackberries and wild strawberries. Full body, perfectly ripe tannins and a juicy and centered finish that is decidedly modern in its smooth and anthocyanin style. Drink now."

92/100 Eric Guido, Vinous (2019 Vintage)

"A blend of dusty rose, cedar spice box, cloves and dried black cherries makes the 2019 Rosso Montecucco Riserva impossible to ignore. It's silky and supple on the palate with a juicy acidity that enlivens its tart wild berry fruits as a coating of fine tannins gently tugs at the senses. Hard red candy and licorice nuances linger as the 2019 finishes with decent length and lasting concentration. While enjoyable to taste already, a short stay in the cellar is recommended."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch