

# ASTORRI NOTI BRUNELLO DE MONTALCINO 2009

# **COUNTRY OF ORIGIN**

Italy

# **APPELLATION**

Brunello di Montalcino

# **VARIETALS**

Sangiovese

# **TASTING NOTES**

Grosso Bold red with garnet edges colour.

Notes of blackberry, red currant and cherry. Pleasant texture with rich soft tannins. Ideal with roasted meat dishes, both wild game and more traditional roasts. Aged cheeses, especially Pecorino or Parmesan-style grana cheeses.







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Classic Wines 52 Poplar Street ford, CT 06907

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