



TENUTA VITANZA



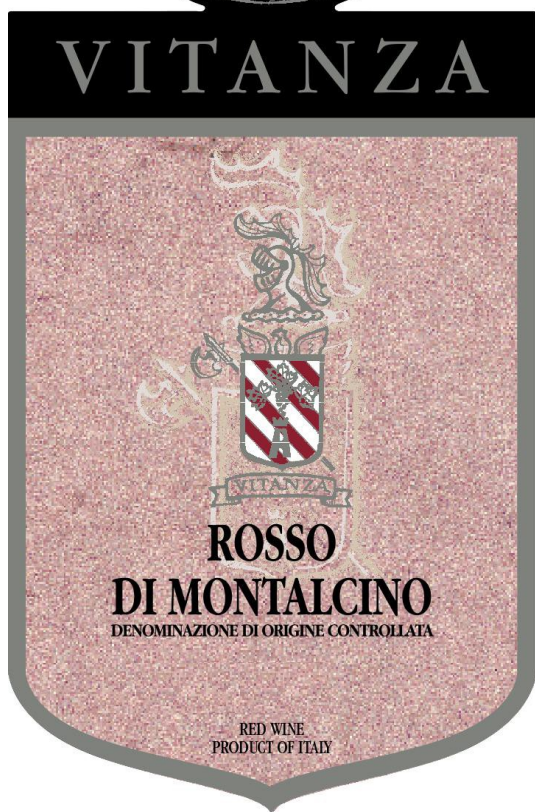
Estate:	Tenuta Vitanza
Wine:	Rosso di Montalcino 2008
Grapes:	100% Sangiovese
Vineyard's age:	11 Years
Alcohol:	15 %
Sugar:	1,7 g/l
Acidity (total):	5,24 g/l
Polifenoli totali:	2375,00 mg/l
Time of Vinification:	25 Days
Wine Making:	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
Aging:	6 Months in French tonneaux Taransaud and Seguin Moreau.
Bottle Refinement:	6 Months
Production:	10000 Bottles
Time of Release:	April 2010
Organoleptic Characteristics:	
Color:	Red ruby
Perfum:	Very intense bouquet with vanilla anc chocolate aromas.
Taste:	Very tannic wine with liquirice and vanilla taste.

Rosso di Montalcino 2008

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TENUTA VITANZA



TENUTA VITANZA
ROSSO
DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

BOTTLED BY:
ROSALBA VITANZA
MONTALCINO - SIENA - ITALIA

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL,
WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PRE-
GNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION
OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR
OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

RED WINE - PRODUCT OF ITALY

NET CONT. 750 ml

Alc. 13% by vol.

IMPORTED BY:
MIDWEST INTERNATIONAL WINE
MACOMB - MI - 48044