

**FATTORIA DEL CERRO – ROSSO DI MONTEPULCIANO – DENOMINAZIONE DI ORIGINE CONTROLLATA – PRODOTTO E IMBOTTIGLIATO DA SAIAGRICOLA S.P.A. – TORINO – ITALIA NELLA PROPRIA TENUTA FATTORIA DEL CERRO IN ACQUAVIVA DI MONTEPULCIANO – SIENA 13% 2010**

**COLOUR:** ruby (not too much intense)

**FLAVOURS:** cherry, strawberry, redcurrant, vanilla note and violet

**TASTE:** soft and right salivation; alcoholic dryness and low tannins; low structure and the end is semi-bitter; the gustative aromatic persistence is about 4/5 seconds.

**PAIRING:** pasta with meat sauce

- The succulence of the meat is compensating for the alcoholic dryness of the wine
- The sweet tendency of the dough is counterweighing the bitterish sensation of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine