

**GATTAVECCHI – ROSSO DI MONTEPULCIANO – DENOMINAZIONE DI ORIGINE CONTROLLATA
– IMBOTTIGLIATO DA GATTAVECCHI LUCA E GIONATA SOC. SEMPLICE – MONTEPULCIANO –
ITALIA 13,5% 2010**

www.gattavecchi.it

COLOUR: ruby with violet reflections

FLAVOURS: mature cherry, vanilla, raspberry and violet

TASTE: alcoholic dryness and softness; green tannins with astringency and the finish is wood and cherry flavoured; low sapidity (mineral note) and acidity; the gustative aromatic persistency is about 5/6 seconds

PAIRING: *saltimbocca alla romana*

- The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic dryness of the wine
- The sweet tendency of the meat is counterbalancing the sapidity (mineral salts) of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine