



Rosso Di Montalcino, DOC

Production area: Montalcino (SI)

Sustainability in Practice

Grape variety: Sangiovese 100%

Altitude: about 300 m a.s.l.

Training system: bilateral spurred cordon Harvest period: end of September

Vinification: Harvest by hand at the end of September. Frequent pumping overs with temperature controlled between 26° and 30° C. Maceration on the skins for 5 – 15 days depending on the vintage

Aging: 8 months in French oak barrels Refining: 3/4 months in bottle

Colour: Intense ruby red with violet tints.

Bouquet: Pleasant and young with aromas of flowers and red fruits.

Taste: Full bodied, fresh, tannic and pleasant to drink.

Serving: 18-20°C

Alcohol: 14% by vol.

Best with: red meat, chicken, roast meat, half-seasoned cheese

