



ROSSO DI MONTALCINO DOC

A wine of nature and characteristics similar to Brunello di Montalcino, deep ruby red, soft and rich, with a bouquet of extraordinary freshness. Aged in oak barrels for one year, it will mature quickly, improving in the 3/5 years following bottling, becoming even more nuanced and elegant.

GRAPE VARIETY: 100% Sangiovese

VINEYARDS NAME: Podernuovo, Sotto Romana

VINES AGE: 26 years old

ALTITUDE: 250 MT A.S.L.

VINEYARDS EXPOSURE: North-East

TRAINING SYSTEM: Spurred Cordon

HARVESTING PERIOD: Last decade of September

VINIFICATION: Destemming and soft pressing, from 2 to 3 days of pre-fermentative maceration at low temperature (less than 10°C), 7 days of alcoholic fermentation in stainless steel tank, maceration on the skins for 10 to 15 days at the end of the alcoholic fermentation.

AGING: 12 months in oak barrels with the maximum capacity of 60 Hl. and 3 months in bottle.

FORMAT: 750 ML

PACKAGING: Cases of 6 and 12 bottles 750 ML