



Rosso di Montalcino

Garnet-red in color and with an intriguing acidity, it opens on the nose with powerful fruity notes, intense and enveloping, spicy, and maintains an articulate gustatory pleasantness, with a full and austere flavor, velvety and soft.

VINTAGE 2016

DESIGNATION OF ORIGIN DOC

GRAPE VARIETIES 100% Sangiovese

PRODUCTION ZONE Montalcino (Si)

HARVEST PERIOD 20 - 30 September

AVERAGE AGE OF VINES IN PRODUCTION 16 - 26 years

FERMENTATION'S LENGHT 10 days

TYPE OF FERMENTATION Thermoconditioned and unleavened

TIME SPENT ON SKINS 15 days

YEARLY PRODUCTION 200.00 hl.

AGEING 6 months in 25 Hl Slavonian oak barrels and 6 months in French barriques

BOTTLE AGEING 3 months before the release on the market

BOTTLING February 2018

BOTTLES PRODUCED 26.000 of 0.750 l

ALCHHOOL CONTENT 14.00%