



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 2021

DESIGNATION OF ORIGIN DOC

GRAPE VARIETIES 100% Sangiovese

PRODUCTION ZONE Montalcino (Si)

HARVEST PERIOD 23 - 28 September

AVERAGE AGE OF VINES IN PRODUCTION 10 - 20 years

FERMENTATION'S LENGHT 12 days

TYPE OF FERMENTATION Thermoconditioned and unleavened

TIME SPENT ON SKINS 15 days

YEARLY PRODUCTION 120.00 hl.

AGEING 9 months in 27 Hl Slavonian oak barrels and 6 months in French barriques

BOTTLE AGEING 4 months before the release on the market

BOTTLING July 2022

BOTTLES PRODUCED 16.000 of 0.750 l

ALCHHOOL CONTENT 13.50%