

ROSSO DI MONTALCINO DOC



GRAPES: Sangiovese

VINE AGE: Planted between 1992 and 1998

ALTITUDE: 1030 f.a.s.l.

EXPOSURE: South/West

SOIL: Loamy, rich in iron



WINEMAKING

Fermentation with selected yeasts at controlled temperature in steel containers.



REFINEMENT

1 year, in oak Barriques, 50% first passage and 50% second use.



TASTING NOTES

The color is a bright ruby red. The clear bouquet shows fine fruit notes. Subtle roasted aromas expand the range of smells, which become more multifaceted with increasing contact with air. Surprises the palate with a youthful fresh fruit, it is elegant, but also has depth. Tannins and acidity are exemplary and complete the harmonious overall impression.