





Pure Sangiovese that unites the superb structure of Brunello with the freshness and liveliness of a young wine: harmonious, elegant, savoury, and easy to pair.

Ruby red in colour, nose reveals good intensity.

On the palate, it is dry, has backbone and good aromatic length. Suitable to drink young or aged after some years in the bottle: fruity when young, features spicy notes after aging.

Pairs well with pasta with tomato sauce, risotto, poultry, pork, and veal. Serve at 19° - 20°C.



ROSSO DI MONTALCINO D.O.C.









Vines Sangiovese grosso 100% pure.

Plant cultivation Spurred cordon.

Geographical exposure South.

Minimum and maximum altitudes of vineyards

From 280 metres to 300 mt a.s.l.

Vine density per hectare 5.000 plants.

Grape yield per hectare 70 quintals per hectare.

Grape harvest period From 19/09 to 29/09.

Method of harvest Manual.

Duration of maceration 15/18 days.

Maximum temperature of fermentation

29° C maximum.

Containers Slovenian oak barrels of 20 hl for 10 months, 2

months in stainless steel containers.

Minimum refinement in 2 months.

bottle

Type of bottle Bordeaux ("bordolese") bottle of 600 grams.

Total production 60.000 bottles.

Colour Ruby red.

Scent Intense, broad bouquet, elegant, fruity (red fruits)

and spicy (liquorice and black pepper).

Taste Dry, warm, soft with pleasant tannins, balanced,

intense and persistent, elegant.

Pairing with food Serving rosso doc with italian and international

> cuisine, rich first courses, typical tuscan dishes, roasts, red meats, rabbit, mushrooms and seasoned

cheese.