



## ROSSO DI MONTALCINO

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Made from 100% sangiovese grapes coming from different vineyards located on the south-east/west side of Montalcino, at altitudes varying from 250 to 400 m MSL.

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**VINTAGE** 2020

**DESIGNATION OF ORIGIN** DOC

**GRAPE VARIETIES** 100% Sangiovese. Spurred Cordon

**PRODUCTION AREA** Estate vineyards in the southwest/east side of Montalcino (220-400 m MSL)

**SOIL** Sandy topsoil with limestone and friable rocks

**PRODUCTION TECHNIQUE** Temperature-controlled maceration and alcoholic fermentation in stainless steel tanks (28-29°C). Aged for a few months in French/Slavonian oak barrels and in bottle before release

**DESCRIPTION** Intense ruby red color with violet reflections. Fresh fruity aroma, with notes of cherry, plum and black cherry. The taste is soft and mineral, with good structure and well-balanced tannins

**FOOD PAIRINGS AND SERVICE** Ideal pairing with cold cuts, first courses and delicate meats. Recommended service temperature: 18°C

**FORMAT** 0,375 lt. - 0,75 lt. - 1,5 lt

**ALCOHOL** 14,5%