

ROSSO DI MONTALCINO DOC



GRAPES: Sangiovese

VINE AGE: Various vineyards

ALTITUDE: Various vineyards

EXPOSURE: Various vineyards

SOIL: Various vineyards



WINEMAKING

Fermentation with indigenous yeasts in non-vitrified concrete tanks with 8-10 days maceration.



REFINEMENT

12 months in large 50 hl wooden barrels



TASTING NOTES

Dark red. Rich ripe aromas and flavors of red cherry, tobacco and underbrush. Delicate hints of milk chocolate emerge on the long, round back end. This is a very late-release of Rosso that delivers the usual easy to like, creamy style of wine this estate is known for.