



Rosso di Montalcino

2021

Vineyards North - East side of Montalcino Hill, 300 mt above sea level. Medium texture soils rich in clay, marine fossils and, in the highest part, Alberese (weathered sandstone).

Fermentation Natural fermentation with indigenous yeasts (14 days alcohol fermentation). For the first week or 10 days of the fermentation there are made 4 times per day (every 6 hours) pumping over. Maceration on the skins: 45 days of maceration.

Wine aging 12 months in large slavic oak barrels.

Alcohol 14.5%

Sustainability Vineyard cultivated following the organic agriculture principles. Sexual confusion method to prevent the spreading of the vine moth. Use of organic humus, sowing and green manure to improve the soil quality. In all of our working premises we have a plastic free approach.

Vine Training system system spur pruned cordon for old vines and guyot for the newest parts.

Vintage 2021

Appellation DOC

Grapes 100% Sangiovese

Harvest Hand harvested between late September and early October 2021.

Tasting Notes Red mature fruits, on the nose with pleasant spicy aromas. The mouth is elegant and well balanced with a peculiar freshness. Good persistence.

Food pairings Meat-based sauces, poultry dishes, risotti.

Service Temperature 18°C