RIDOLFI
MONTALCINO



Brunello di Montalcino

Donna Rebecca

2019

Limited production

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, sandstone. Obtained from our best parcel.

Sustainability Vineyard cultivated following the organic agricolture principles. Sexual confusion traps to prevent the spreading of the vine moth, use of organic humus, sowing and green manure to improve the soil quality.

Appellation DOCG

Vintage 2019

Grapes 100% Sangiovese

Harvest Between the end of September and the beginning of October hand picked in boxes. Our best selection of grapes which are picked,fermented and aged separately.

Wine making Vinification Integrale process with full berry placed in specific small barrels expressly made by Tonnellerie Baron. Fermented and macerated for 90 days at a controlled temperature of 26°C. Daily batonnage trough barrel rotation following the burgundy technique.

Wine aging 24 months in Tonnelerie Baron barrique and 18 months in bottle.

Alcohol 14,5%

Color Deep Ruby Red.

Tasting Notes On the nose intense aromas of dark cherry, plum and boisè, dry roses and a hint of black pepper, vanilla and cloves. On the mouth a powerfull elegance and a velvety tannin guide us to an harmonius sip. Long fresh and enveloping finish.

Food pairings Long cooked stews, game meat, great with hard cheeses.

Service Temperature 17-18°C

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