RIDOLFI
MONTALCINO



Brunello di Montalcino

Donna Rebecca

2020

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. We produce most of our electricity through on-site photovoltaic systems, using sustainable energy and reducing environmental impact across all stages of wine production.

Appellation DOCG

Vintage 2020

Grapes 100% Sangiovese

Harvest Last week of September, hand-picked in 8kg boxes. Cold Maceration the grapes, are immediately stored in cold room at 5°C for 1 night.

Wine making Vinification Integrale process with full berry placed in specific small barrels (225L)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 barrique and 18 months in bottle.

Alcohol 15%

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°C

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