



Rosso di Montalcino D.O.C. 2016

Produced in three different vineyards at altitudes that range from 210 to 510 metres above sea level, it is the youngest and freshest expression of Sangiovese scents. Vinified in steel tanks for approx. twenty days, it undergoes a maturing period of approx. one year in French tonneaux of 5 hl and 7 hl and in Slavonian oak barrels of 30 hl.