



Rosso di Montalcino D.O.C. 2016

Produced in 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 Slovenian oak barrels of 30 hl.

Vintage	2016
Grape Variety	Sangiovese Grosso 100%
Fermentation	In stainless steel for 20 days.
Ageing	1 year in tonneaux, French oak 5/7hl and 30 HL Slovenian oak barrols
Alcohol	14%
Colour	Ruby red tending to garnet.
Bouquet	Penetrating, broad and varied.
Taste	Dry, warm, large and persistent.
Dry Extract	28 g/l
Total Acidity	5,5 g/l
Serving Temperature	18° C
Serving Suggestions	Roast meat, pasta, vegetable soups, mature cheeses.
Bottles Produced	3.400