



Rosso di Montalcino DOC

Grape Variety: SANGIOVESE 100%

Altitude: 400 mt above sea level

Vine training system: Spurred cordon

Terrain: Marl - Galestro

Vinification: In steel tanks with control of the fermentation temperature.

Maceration on the skins for 15/20 days

Refinement: Approx. 12 months in Slavonian and French oak barrels with an average capacity of around 30 hl

