



## Rosso di Montalcino

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2020

**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, Alberese (weathered sandstone).

**Vine Training system** Spur pruned cordon for old vines and guyot for the newest parts.

**Sustainability** Vineyard cultivated following the organic agriculture 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** DOC

**Vintage** 2020

**Grapes** 100% Sangiovese

**Harvest** Hand harvested between late September and early October.

**Winemaking** The grapes are de-stemmed and fermented in stainless steel tanks, about 50 days of maceration.

**Wine aging** 12 months in large slavian oak barrels with a capacity of 25-35 hl, and then at least 4 months of bottle aging.

**Alcohol** 14.5%

**Color** Bright Pale Ruby

**Tasting Notes** Red mature fruits, on the nose with pleasant spicy aromas. The mouth is elegant and well balanced with a peculiar freshness. Good persistence.

**Food pairings** Meat-based sauces, poultry dishes, risotti.

**Service Temperature** 18°C - 20°C