RIDOLFI
MONTALCINO



Rosso di Montalcino

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 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.

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 slavonian 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 pecuiar freshness. Good persistence.

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

Service Temperature 18°C - 20°C

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