

ROSSO DI MONTALCINO

Grapes: 100% Sangiovese Grosso

Altitude and exposure: 400 mT slm - southwest

rearing style: cordon

Aging: 6 months in oak btte

Bottle aging: 3 months

Organoleptic characteristics: brilliant color with ruby highlights, intense and pleasant smell characterized by aromas of fresh fruit berries with notes of wild berries enveloping in the mouth, supported by lively acidity and pleasant.

