



ROSSO DI MONTALCINO D.O.C.

GRAPES

100% Sangiovese

PRODUCTION AREA

The winery with its 5 hectares of vineyards is located 1 km from the walls of Montalcino. The grapes used for this wine grow at an altitude of 350 meters a.s.l. / 1148 ft a.s.l. on a medium-textured soil, rich in clay and calcium.

VINIFICATION

14 days of maceration and 10 days of fermentation in small French oak barrels.

AGEING

6 months in small French oak barrels and at least 6 months in the bottle.