

Rosso di Montalcino

Grape Variety: 100% Sangiovese

Alcohol Content: 14%

Region: Tuscany

Producer: Ridolfi Montalcino

Vinification

Second Harvest middle of September - Harvest: hand harvest. Winemaking: the de-stemmed and crushed grapes are fermented in stainless steel tanks. The alcoholic fermentation at a controlled temperature is followed by a maceration of about 30 days. The wine was then left mature in oak barrels for about 6 months.

Tasting Characteristics

s Color: ruby red, bright and clear. Nose: perfume fragrant nose with predominant aromas of ripe red fruit, especially cherry, in which blend harmoniously pleasant spicy notes. Taste: the taste is elegant, soft and well balanced with a lively vein of freshness to balance the set. Good persistence.

