



## *Rosso di Montalcino DOC*

2022

**Grape Variety:** SANGIOVESE 100%

**Farming practices:** ORGANIC

**Altitude:** approx. 500 mt a.s.l.

**Vine training system:** Spurred cordon

**Terrain:** Marlstone – Galestro

**Vinification:** In stainless steel tanks with temperature controlled fermentation.  
Maceration on the skins for 15/20 days

**Refinement:** Approx. 12 months in Slavonian and French oak barrels with an average capacity of 15, 30 or 45 hl

**Alcohol:** 14%

