


*Wine that shows characteristics of freshness and typical aromas of quality young wines, fruity and vinous notes blend with more complex autumn leaves and violet.*




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| Classification | Rosso di Montalcino D.O.C. |
| Vintage | 2024 |
| Vineyards location | Hillside at 270-320 metres |
| Grape variety | 100% Sangiovese Grosso (Brunello) |
| Training system | Spurred cordon |
| Vines average age | 20 years |
| Cultivation practices | Intense pruning, production limited to very few bunches per plant, harvested by hand and selection of grapes on selection table |
| Vinification process | Pre-fermentative cryomaceration, maceration on the skins for approximately 15 days, fermentation at a controlled temperature (30°C) in steel vats, 2 rackings per year, slow gravity bottling in a sterile chamber |
| Alcohol content | 14,00% |
| Total acidity | 5,70 |
| Total dry extract | 34,00 |
| Polyphenols | 2.800 |
| Ageing | From 10 to 12 months in large Slavonian oak barrels of various capacities, with 2 rackings per year |
| Bottle ageing | At least 2 months before release |
| Average annual production | About 20.000 bottles |
| Ageing potential | 3/5 years |
| Bottle type | 450 g Bordeaux |
| Colour | Ruby red |
| Perfume | Prevalent fruity character, small ripe red fruits. Light hints of vegetal spices |
| Taste | Harmonious, velvety |
| Food pairing | Pasta, grilled pork and red meat |




Serving temperature 16 - 18° C