

ROSSO DI MONTALCINO DOC

2022 | Red Wine



Case Size: 6

Pleasantly easy, elegant and fine at the palate, at the nose it shows red berries and pomegranate, violets and a balsamic note of pine tree, dried carnations and a hint of vanilla.

Vinification:

Gentle pressing, fermentation in stainless steel at a controlled temperature of 25-26° C; peel steeped for 8-10 days. Six months in oak barrels, six months in bottles.

Grape Varieties: Sangiovese Grosso



Italy, Tuscany

Camigliano

Classification: DOC | **ABV:** 14.5% | **Closure:** Natural Cork