



ROSSO DI MONTALCINO

PODERE LA VIGNA



Grape: 100% Sangiovese

Altitude: 320 to 340 m.s.l.m. south-east and south-west, with sixth runner plants of 2.80 x 0.90 m

Harvest: From the first week of October with manual collection

Vinification: In stainless steel vats for 50 Hl with multiple daily punching down at a controlled temperature for 18 to 20 days. Ageing in oak barrels for about 6 months

Ageing: 4 months in bottle

Smell: Round, sharp scent of rich berries

Taste: Well-structured warm, on the palate, with precise tannins and a pleasant savoury end