



# SANPOLINO



## Rosso di Montalcino

2017 DOC

The Rosso di Montalcino is aged for 9 months in wood before bottling. Once again it is a floral, fruity and happy wine and can bridge the gap in complexity; good as a wine with snacks, yet able to take the solemnity of a heavier meal.

**Vintage** 2017

**Wine typology** DOC

**Grape** Sangiovese

**Vineyard altitude** 300 - 450 m

**Fermentation** spontaneous, on indigenous yeasts, in tronic oak vats and stainless steel

**Maceration** 3 days at 12°C pre-fermentation, 21 days post-fermentation

**Wood ageing** 6 months in wood, followed by 6 months in stainless steel.

**Production** 8500 bottles

**Alcohol content** 14.5°