



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°