



Rosso di Montalcino



Derived from the fermentation of the same grapes select for Brunello,
with the same yields and characteristics,
the aging period is 18 months.

It shows a ruby red color with purple hues,
smell fine and persistent,
fruity and fragrant,
vinous on the palate, properly tannic.

Serve at 18 ° C in combination with grilled meats and fresh cheeses.