



Rosso di Montalcino

Vintage: 2018

Denomination: D.O.C.

Grape: 100% Sangiovese

Name of the Vineyard: Sant'Antimo

Soil Type: Silty and Ferrous

Altitude: 350 m a.s.l.

Training System: Spur-Pruned Cordon

Planting Density: 4.000 vines/ha

Grape Yield: 1,00 Kg/Root-Stock

Fermentation: Controlled Temperature, in Stainless Steel, with the use of Selected Yeasts

Aging: 12 Months, in French oak Barrels, 50% New and 50% Second Use

Annual Production: 2.500 bottles (0.75 lt), 30 bottles (1,5 lt), 4 bottles (3 lt)