



Tradition and freshness characterize this wine in its choice of varieties that are closely connected to the territory of Montalcino: Sangiovese from the youngest vines on the estate is blended with Colorino, a traditional Tuscan variety, which gives the wine its colour, freshness, and fruity aromas.

Extremely balanced, it is intense ruby red, of good structure and features delicate hints of red fruits on the nose.

Aged up to eight months in steel vats, it is very suitable as an everyday wine because of its freshness, aromas, and taste, maintaining the legacy of great Montalcino wines.



Vines	Sangiovese grosso 90%, Colorino 10%.
Plant cultivation	Spurred cordon.
Geographical exposure	South.
Minimum and maximum altitudes of vineyards	From 280 metres to 300 mt a.s.l.
Vine density per hectare	5.000 plants.
Grape yield per hectare	75 quintals per hectare.
Grape harvest period	From 10/09 to 25/09.
Method of harvest	Manual.
Duration of maceration	15 days.
Maximum temperature of fermentation	29° C maximum.
Containers	Still vats for 6 months.
Minimum refinement in bottle	1 months.
Type of bottle	Bordeaux (“bordolese”) bottle of 600 grams.
Total production	20.000 bottles.
Colour	Ruby red.
Scent	Fruity and spicy aromas.
Taste	Medium body with silky tannins and clean finish.
Pairing with food	Excellent for all occasions with a wide selection of food: red meats, cheeses, vegetables, hors d’ouvres, soup, cold cuts.