

Production zone:

Commune of Montalcino

Grape Varieties:

100% Sangiovese

Vineyards facing and altitude:

South / 350 metres above sea level

Training system:

Cordone speronato

Average age of vines in production:

15 years

Harvest period:

First days of October

Vinification:

In steel tanks of 100 hl; 18 days of maceration at the controlled temperature of 25° - 28° C.

Ageing:

5 years total, 3 in oak casks and tonneaux

Bottle ageing:

6 months at least

Average yearly production:

3.000 bottles of 0,750 lt.

Our "Riserva" is only produced with the very best harvests and after a careful selection of the best grapes.

**Organoleptic characteristics:****Colour:**

The wine is visibly limpid, brilliant, an intense ruby red color, with reflections of garnet.

Bouquet:

intense, persistent, full and ethereal, revealing the aromas of spices, forest floor, small red fruit and rich perfumed roses.

The taste:

The wine is elegant, harmonious, with long aromatic persistence, balanced tannins and well rounded, with a dry and persistent finish.

Serving Temperature:

18° C. It is advisable to uncork the bottle at least 2 – 3 hours before serving. The wine benefits from being decanted in order to aeriate the wine. Serve in crystal balloon glasses.

Recommended food accompaniment:

Red meats, game, mushroom and truffle dishes, aged cheeses such as Parmigiano Reggiano and Tuscan Pecorino. An excellent wine for meditation.

Method of Conservation:

Store the bottle lying down in a fresh, dark, dry place.

Longevity:

The wine offers long ageing, expressing its best characters not before 5 or 6 years of the date of production, but it can be consumed even after 10 – 12 years if not more.