

TERRE DI MONTALCINO



Grape: **100% Sangiovese**

Harvest: ***only by hand, manually sorting of the grapes also on a selective table prior to destemming***

Wine-Making: **in steel at controlled temperature**

Ageing: **in French oak barrels of 225 Lt for 24 months and then 20 months on bottle**

Vintage: **2020**

Total Production: **36.000 bottles**

Alcohol: **15%**

Dry Extract: **33,8 gr/lt**

Total Acidity: **6,6 gr/lt**

Tasting Notes: **Balanced, fresh and elegant structure, with berry and red fruit notes and a pleasant acidity**

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