

La Rasina Rosso di Montalcino DOC

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Bunches harvested from young vines, naturally fermented and shortly stabilized

ALCOHOL BY VOLUME: 14.0%

AGING: 6 months in used barrels

THE STORY

A down to earth boutique winery, with modesty as its biggest ego, finesse as its biggest target and lots of great vintages to come in its cellars. A 4th generation Montalcino family winery, equal to 120 years of loyalty to Sangiovese.

PHILOSOPHY: Described as young by spirit, rooted by ancestral wisdom, organic by agriculture, aiming for purity over power and modesty above all. A traditional farm always innovating & evolving in respect to the environment.

THE ADJECTIVES

OVERALL: Fresh & Warm

AROMAS / FLAVORS: Plum, Ash, Violet, Lavender, Cherry

MOUTHFEEL: Rich & Structured

THE SELLING POINTS

PAIRINGS: Salumi Plate, Lemon Garlic Roasted Chicken, Pea Risotto

