

La Rasina Brunello di Montalcino DOCG

THE FACTS

COUNTRY: Italy
REGION: Tuscany
APPELLATION: Montalcino
CEPAGE: 100% Sangiovese
WINEMAKING: Harvested at full maturity then naturally fermented with integrative oxygen method to promote lees autolysis
ALCOHOL BY VOLUME: 14.5%
AGING: 26 months in classic Montalcino casks
ANNUAL PRODUCTION: 2200 cases



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: Deep & Silky
AROMAS / FLAVORS: Oriental spice, liquored fruit, tea leaves
MOUTHFEEL: Full with lingering tannins

THE SELLING POINTS

Organic Brunello with punch & value
SUSTAINABILITY: Certified Organic, Vegan, Minimal Intervention / Augmentation
PAIRINGS: Mediterranean Rack of Lamb, NY Strip, Mushroom Risotto

