

Col di Lamo Rosso di Montalcino



THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Clusters manually selected from the vineyard then macerated over a long period. Fermented with native yeasts.

AGING: One year in Slavonian oak barrels

THE STORY

Col di Lamo is identified with the profile of a woman. Femininity is at the center of the products that the earth generates. She chose orange as the company color, which represents the color of the stripes in the sky at dusk and sunset.

PHILOSOPHY: Giovanna says of her wines that they are like her own children. She takes care of the whole process, from the vineyard to the cellar, from the choice of the bottle to the label.

THE ADJECTIVES

OVERALL: Fresh & Harmonious

AROMAS / FLAVORS: Blackberry, Cherry, Dried Plums, Oak, Tobacco

MOUTHFEEL: Smooth with Balanced Tannins

THE SELLING POINTS

A budding wine, mature beyond its years

PAIRINGS: Roasted Lamb, Short Rib with Mushroom Sauce, a Hearty Burger

