

## Rosso di Montalcino Ignaccio



**Category:** DOCG

**Grape variety:** Sangiovese 100%

**Terrain:** coarse sand and mixed with various minerals

**Altitude:** 400 mt a.s.l. Wine training system: spurred cordon

**Vinification:** in steel tanks constantly stirred for the first 2 days, the temperature rises till 33/34 degrees after 5/6 hours. The fermentation lasts around 20/22 days.

**Refinement:** aged in 25 quintals oak barrels for 22 months and refined in the bottle for 6 months.

### DESCRIPTION:

Our Ignaccio born declassing the Brunello Il Marroneto; it is a young Brunello but made in the same way and style.

Simple, elegant, fresh and perfumed.

Well matched with all kind of food.