

# CELESTINO PECCI

## ROSSO DI MONTALCINO

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*Deep ruby red. Intense and persistent fruity nose, perfectly integrated with the wood used for the short period of ageing. Structured and tasty, it is delightful on the palate.*

**Color:** Red

**Grapes:** 100% Sangiovese

**Soil:** Mixed consistency with a slight tendency towards clay

**Altitude:** 350 m

**Yield:** 65-70 hl/ha

**Skin maceration:** 12 days

**Malolactic fermentation:** yes

**Ageing:** Ageing in 10 hectolitre wooden barrels for 8 months or in 35 hectolitre Slavonian oak barrels for one year