

PIANCORNELLO

ROSSO DI MONTALCINO



Intense ruby red in color with a nose dominated by notes of mixed berries and elegant spices. Dynamic and fruit-driven on the palate with a deep and persistent finish.

Color: Red

Grapes: 100% Sangiovese

Soil: Alluvial and sandy

Age of Vines: 10 years old

Altitude: 250 m

Yield: 60 Hl/Ha

Farming practices: organic

Yeast: indigenous

Skin maceration: 20-25 days

Fermentation vessel: concrete tanks

Malolactic fermentation: yes

Aging: 12 months in used tonneaux

Production: 14,000 bottles