

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

Training System: Spur Cordon

Altitude: 250 m above sea level

Yield per HI/Ha: 60 HI/Ha

Fermentation: In concrete with ambient yeasts for 20-25 days

Aging: 12 months in used Tonneau

Production: 14,000 bottles

Organically Produced 😊

Represented by SoilAir Selection

[Seventy.com/PiancornelloRosso](https://seventy.com/PiancornelloRosso)