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

Training System: Spur Cordon

Altitude: 250 m above sea level

Yield per HI/Ha: 60 HI/Ha

Fermentation: in concrete with ambient yeasts

Aging: at least 10 months in 25% new oak tonneaux

Organically Produced ©

Represented by Soilair Selection

Sevenfifty.com/PiancornelloRosso