

FOSSACOLLE

ROSSO DI MONTALCINO D.O.C. VINTAGE 2014



- Grape:** 100% Sangiovese grosso
Harvest: second half of September 2014
Fermentation and maceration:
16 days
Ageing: Aged in second and third usage
French barriques of 225 l and in concrete
vats
Bottling: March 2016
Total bottles produced: 6000 (750 ml)
First selling day: May, 2016
Alcohol content: 14%
Yeasts: selected yeasts

The Rosso di Montalcino is produced with grapes coming from the youngest vineyard. Its color is dark ruby red. The aromas are fresh and fruity, with some inklings of tertiary scents. A firm structure, that shows already great roundness, supports the considerably high alcohol content in perfect equilibrium.

