

FOSSACOLLE

ROSSO DI MONTALCINO D.O.C. VINTAGE 2015



- Grape:** 100% Sangiovese grosso
Harvest: second half of September 2015
Fermentation and maceration:
16 days
Ageing: Aged in second and third usage
French barriques of 225 l and in concrete
vats
Bottling: March 2017
Total bottles produced: 6000 (750 ml)
First selling day: April, 2017
Alcohol content: 14%

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.

