

FOSSACOLLE

ROSSO DI MONTALCINO D.O.C. VINTAGE 2016



Grape: 100% Sangiovese grosso

Harvest: second half of September 2016

Fermentation and maceration:
16 days

Ageing: Aged in second and third usage
French barriques of 225 l and in concrete
vats

Bottling: March 2018

Total bottles produced: 6000 (750 ml)

First selling day: April, 2018

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.

