## FOSSACOLLE

## ROSSO DI MONTALCINO D.O.C. VINTAGE 2020



Grape: 100% Sangiovese grosso

Harvest: second half of September 2020

Fermentation and maceration:

16 days

**Ageing**: Aged in second and third usage French barriques of 225 I and in concrete

vats

Bottling: March 2022

Total bottles produced: 5000 (750 ml)

First selling day: April 2022

**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.

