

FOSSACOLLE

ROSSO DI MONTALCINO D.O.C. VINTAGE 2022



Grape: Sangiovese 100%

Harvest: end of September 2022

Fermentation and maceration:

14 days in steel and concrete vats

Ageing: 8 months in French and Slavonian used casks

Bottling: July 2023

Total bottles produced: 4000 (750 ml)

First selling day: November 2023

Alcohol content: 14,5%

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.

