



DA VINCI ROSSO DI MONTALCINO

Denominazione di Origine Controllata

Area of production: The grapes are sourced from the small hillside in the commune of Montalcino, near Siena.

Grapes: Sangiovese 100%.

Vinification and maturation: Maceration on the skins takes place during fermentation and lasts approximately 10 days, together with frequent, gentle pumping over. Temperature control (30-32° C) during fermentation encourages good colour, the structure characteristic of Sangiovese and supple tannins. The wine remains in Slovenian oak casks for at least 7-8 months before bottling.

Tasting notes: This wine is deep purple-red in colour, crowded with legs, on the nose it is intensely perfumed with fruity nuances. In the mouth it is rich, full-bodied and well-structured, with a long lasting finish.

Leone da Vinci

CANTINE LEONARDO DA VINCI