



LEONARDO ROSSO DI MONTALCINO

Denominazione di Origine Controllata

Area of production: The hilly zones in Montalcino (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. Fermentation occurs at a controlled temperature (28°-30°C). Maturation takes place in Slavonian oak barrels for about 7-8 months

Tasting notes: Intense purple-red in colour, it is clear and shows very close tears. Very elegant and full-flavoured on the nose, with clear aromas such as cherries and red fruits that give way to a spicy finish. In the mouth it is full bodied and persistent, and the components are well-balanced

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