



## Ridolfi

Rosso di Montalcino  
DOC

### REGION

Toscana

### VARIETY

100% Sangiovese



Harvest: middle of September by hand

Winemaking: The de-stemmed and crushed grapes are fermented in stainless steel tanks. The alcoholic fermentation at a controlled temperature is followed by a maceration of about 30 days.

Aging: The wine was then left mature in oak barrels for about 6 months.

### TASTING NOTES

A ruby red, bright and clear color. A perfume fragrant nose with predominant aromas of ripe red fruit, especially cherry, in which blend harmoniously pleasant spicy notes. The taste is elegant, soft and well balanced with a lively vein of freshness to balance the set. Good persistence.

### FOOD PAIRINGS

Serve with meat dishes from blunt taste and decided to medium structure as pasta with meat sauce, poultry, composite risottos.