

ETHICAWINES

earth, heart, hands.

Ridolfi



Rosso di Montalcino DOC

REGION

Toscana

VARIETY

100% Sangiovese

RIDOLFI
MONTALCINO

Harvest: hand-harvest in mid of September

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

Color: ruby red, bright and clear.

Nose: perfume fragrant nose with predominant aromas of ripe red fruit, especially cherry, in which blend harmoniously pleasant spicy notes.

Taste: the taste is elegant, soft and well balanced with a lively vein of freshness to balance the set. Good persistence.

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