



Ridolfi

Rosso di Montalcino
DOC

REGION

Toscana – Montepulciano

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.



RIDOLFI

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.