

Collemattoni Rosso di Montalcino

Azienda Agricola Collemattoni

Italy - Toscana - Rosso di Montalcino DOC

Intense ruby red color. Aromas of violet flowers, black cherry and wild black fruits. Warm, dry and well balanced.

Specifications

Appellation	Rosso di Montalcino DOC
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	8-13 years
Agricultural Practices	Organic
Soil type	Sandy clay and marl
Vinification	Harvest is 100% destemmed with a soft pressing, fermentation in stainless steel tanks at controlled temperature of 28-30 degrees C, pumping over for the first week of maceration followed by skin-contact maceration for 20-25 days with rack and return technique (delestage). Aged in 32-hectoliter Slovenian Oak casks (foudre) for 14 months, then another 3 months in the bottle before release. Wine is slightly filtered before bottling.
Pairings	steak, pheasants and strong cheese.



Codes, Weights and Measures

UPC	7 84585 02212 0
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02212 7
Case Weight	17
Cases/Pallet	20
SRP	\$ 35.99 USD 750mL Bottle

Reviews and News

2022 Collemattoni Rosso di Montalcino - 91 PTS - JS
2020 Collemattoni Rosso di Montalcino - 91 PTS - JS
2020 Collemattoni Rosso di Montalcino - 90 PTS - VINOUS
2019 Collemattoni Rosso di Montalcino - 90 PTS - WE
2018 Collemattoni Rosso di Montalcino - 92 PTS - VINOUS