LA FORTUNA

Rosso di Montalcino

Garnet-red in color and with an intriguing acidity, it opens on the nose with powerful fruity notes, intense and enveloping, spicy, and maintains an articulate gustatory pleasantness, with a full and austere flavor, velvety and soft.

VINTAGE 2022

DESIGNATION OF ORIGIN DOC

GRAPE VARIETIES 100% Sangiovese

PRODUCTION ZONE Montalcino (Si)

HARVEST PERIOD 23 - 28 September

AVERAGE AGE OF VINES IN PRODUCTION 10 - 20 years

FERMENTATION'S LENGHT 12 days

TYPE OF FERMENTATION Thermoconditioned and unleavened

TIME SPENT ON SKINS 15 days

YEARLY PRODUCTION 120.00 hl.

AGEING 12 months in 27 Hl Slavonian oak barrels

BOTTLE AGEING 4 months before the release on the market

BOTTLING May 2024

BOTTLES PRODUCED 13.333 of 0.750 l

ALCHOOL CONTENT 13.50%