



ENOCLASSICA

selection

Rosso di Montalcino DOC

Producer Caprili

Winemaker Paolo Bartolommei

Estate Founded 1965

Country Italy

Region Tuscany

Appellation Montalcino DOC

Grape Varietal 100% Sangiovese

Soil Composition Clay and Schist

Elevation 350 meters

Fermentation Method Spontaneous fermentation in temperature controlled steel tanks.

Aging 6 months in Stainless Steel, followed by 6 months in large Slovenian oak casks, and rested shortly in bottle.

Alcohol Content 13%

Tasting Notes Intense nose of bright red fruit; soft generous palate with dry tannin in the back of the mouth and food-friendly acidity and fruit in the forefront.

