

FOSSACOLLE

ROSSO DI MONTALCINO D.O.C.
VINTAGE 2023



Grape: Sangiovese 100%

Harvest: End of September

Fermentation and maceration:

14 days in steel and concrete tanks

Ageing: 8 months in used French and
slavonian wood

Bottling: March 2025

Total bottles produced: 4000 (750 ml)

First selling day: April 2025

Alcohol content: 14,5%

The Rosso di Montalcino is produced with grapes coming from the youngest vineyard. Its color is dark ruby red. The aromas are fresh and fruity, with some inklings of tertiary scents. A firm structure, that shows already great roundness, supports the considerably high alcohol content in perfect equilibrium.

