FOSSACOLLE

ROSSO DI MONTALCINO D.O.C.
VINTAGE 2024

Grape: Sangiovese 100%
Harvest: Beginning of October
Fermentation and maceration:
14 days in steel and concrete tanks
Ageing: 6 months in used French and slavonian wood
Bottling: July 2025
Total bottles produced: 4000 (750 ml)
First selling day: October 2025
Alcohol content: 14%

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.