



Podere La Vigna Rosso Di Montalcino, 2017

Montalcino, Italy

Adriano and Sonia Rubegni's family estate, which was originally registered as La Vigna, 'The Vineyard', spans a small plot of about than 4 hectares south of the Siena hills. Rich clay soils retain water to provide an aquifer to the sun drenched Sangiovese Grosso vines. Hand harvested using biodynamic dry farming techniques with natural methodologies in the vineyard and winery, adapting to what nature provided, un-manipulated.



Varietals

100% Estate Sangiovese

Vinification

Stainless steel vats with cap plunged several times a day,
at a controlled temperature for 18 – 20 days.

Aged in small French oak casks and Slavonia oak barrels for 6-8 mos.

Bottle conditioned in cellar for 4 mos.

“2017 Brunello estates have shown optimal qualities, despite a year made difficult by unpredictable weather.

“The Rosso expresses the qualities of its bigger sister- Brunello, and shines as a ‘Baby Brunello’. A highly elastic wine that offers a fruity bouquet of rose. Boozy head, with a fine structure that is pleasantly soft:

Ripe forest berries and warm figgy notes and baking spices.”

Precise tannins and an enjoyable, savory finish..”