



ROSSO DI MONTALCINO DOC

Ciampoletto

VINIFICATION

Viticulture is based on respectful methods toward the environment, allowing a natural, balanced low production of grapes, entirely harvested by hand and carefully quality-selected. The fermentation takes place in stainless steel tanks with gentle maceration and slow release of only noble and fully ripe tannins. It aged for 10 months in Slavonian oak casks and concrete vats.

TASTING

"Ciampoletto shows a good sensory appeal, with pronounced fresh and ripe fruit notes of cherries and plums. Well-balanced, with a distinct initial acid note and full, enfolding tannins." Leonardo Berti, Winemaker



COLOR

Ruby red tending to be intense

ALCOHOL

14%

GRAPE VARIETY

100% Sangiovese

/100