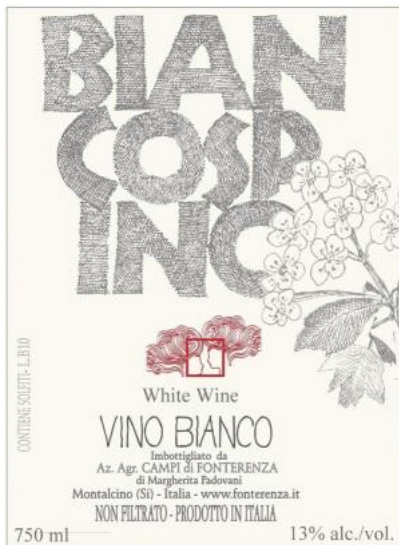


# Campi di Fonterenza

## Wines



### VdT "Biancospino"



### D.O.C Rosso di Montalcino "Rosso"

**Grape:** Sangiovese

**Vinification:** alcoholic and malolactic fermentation in barrel at a max of 30°C. Aged in barrel 20 months. Non filtered.



**D.O.C "Brunello di Montalcino":**

**Grape:** Sangiovese (from Brunello)

**Vinification:** Alcoholic and malolactic fermentation in 17.5 Hl oak tanks at a max of 30°C.

Maceration on the skins for 40 days. Aged in barrel for 12 months then 28 Hl oak vats for 28 months.