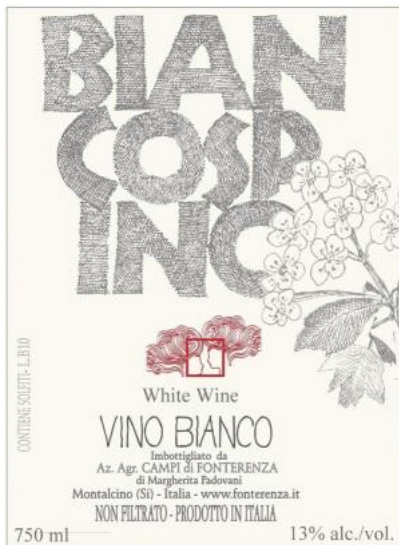


Campi di Fonterenza

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.