

VILLA AL CORTILE

M O N T A L C I N O

Rosso di Montalcino DOC

Villa al Cortile **Rosso di Montalcino** is produced from the same vineyards as his older brothers, using the same hands-on, traditional and small production winemaking regimen.





PRODUCTION AREA

Montalcino



GRAPE VARIETY

100% Sangiovese Grosso



ALCOHOL CONTENT

13,5 % Vol



DENOMINATION

Rosso di Montalcino DOC



VINEYARDS

The 12 ha of Villa al Cortile estate are split between 8 ha located in Montosoli, the North part of Montalcino and 4 ha located in Lavacchio, on the South West slopes of Montalcino.



WINEMAKING

The grapes are harvested manually. Maceration on the skins is followed by fermentation in temperature-controlled medium and small stainless steel vats for 7-10 days with frequent pumping over and one or two delestage. Malolactic fermentation occurs naturally.



REFINEMENT

6 months in oak barrels and 6 months in bottle.



TASTING NOTES

Rosso is lean and light-bodied sangiovese, fruit forward with persistent flavours of red fruit, great texture and vibrant acidity.



FOOD PAIRING

100% Sangiovese, has both the acidity to match the hearty pasta dishes with tangy tomato and meat sauce and the richness to complement the veal, pork and beef, grilled or roasted.



SERVING TEMPERATURE

Enjoy at 18°C



AWARDS

Vintage 2017

Luca Maroni – 89 Points

Vintage 2016

Iwsc 2018 – Silver Medal

James Suckling – 90 Points