



ROSSO DI MONTALCINO

Denomination of Controlled Origin.

Grape Varieties:

100% Sangiovese
selected in Montalcino

Production zone:

Castelnuovo dell'Abate

**Organoleptic characteristics
and aromas:**

Smooth, fresh tasting and with just the right proportions, it features notes of red berries and a slightly spicy touch. Wine suited to a variety of pairings, it is very pleasant and easy to drink.

Ageing and maturing process:

Passages in small oak barrels
for about 1 year,
aged in barriques and then
in the bottle for 4-5 months.



Azienda Agricola

LA COLOMBINA

di Caselli Anna Maria - Castelnuovo dell'Abate - Montalcino - Italia

Tel. 0577 835609 - 849399 Fax 0577 1720137 - www.lacolombinavini.it - info@lacolombinavini.it