



ENOCLASSICA selection

Rosso di Montalcino

Producer San Giacomo

Winemaker Piero Rivella

Estate Founded 1971

Country Italy

Region Toscana

Appellation Montalcino (NW of Castelnuovo dell'Abate)

Grape Varietal 100 % Sangiovese Grosso

Soil Composition Clay and sandy pilocene sediment

Elevation 300 Meters

Fermentation Method Traditional fermentation "a cappello" in steel tanks.

Aging 12 months in large Tonneaux of french oak at the 500L size. Refined 6 mos. in bottle.

Alcohol Content 13-14%

Tasting Notes Brilliant Ruby red; fruit forward aromas with underlying notes of vegetation and earth. Palate of cherry and spices with hints of vanilla.

