



Rosso di Montalcino DOC 2022

Azienda Agricola Le Ragnaie

Type	Red wine
Origin	Italy, Toscana
Producer	Az. Agr. Le Ragnaie Montalcino
Classification	DOC
Expansion	24 months in large Slavonian oak barrels
Contents	75 cl
Vintage	2022
Enjoyment phase	up to 10 years
Serving temperature	18 - 20°C
Alcohol content	13.5 %
Grape varieties	Sangiovese
Article no	16602222

Comments

An authentic Rosso di Montalcino from Le Ragnaie, which impressively reflects the elegance and freshness of Sangiovese. Precise, terroir-driven and displaying remarkable finesse.

Pairing

It goes perfectly with pasta with ragù, mushroom risotto, grilled meat, poultry and medium-aged cheese.

Tasting notes

A bright ruby red. The nose offers aromas of red cherries, wild berries, violets and subtle herbal notes. On the palate, it is fresh and juicy, with lively acidity, fine-grained tannins and an elegant structure. The finish is harmonious, long and mineral-driven.