



Fuligni
Rosso di Montalcino
"Ginestreto" DOC



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Brilliant ruby with layered depth and dimension, this wine has acquired a solid reputation in its own right, independent of Brunello.

Grapes: 100% Sangiovese
Vineyard Location: From vineyards located in Montalcino, Tuscany, Italy
Vinification/Aging: The must remains on lees for 18 days in stainless steel vats. The wine is then aged four to five months in steel and six to seven months in Slavonian oak barrels and Allier oak tonneaux. Finally, the wine is aged two months in bottle



Pairing Suggestions:
Red meats and seasoned cheeses

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