

Rosso di Montalcino DOC 2018

Regulation requires 2 years of aging in total and no barrels are needed. Annibale however let the Rosso stay 18 months in large barrels and at least 2 years in the bottle before putting it on the market. A small Brunello for its complexity and longevity but with a delicate structure that pairs best... with itself! Its velvety and refreshing mouthfeel and the long final in fact call for another glass.



The abundant rainfall of May helped the vines to cope with the high temperatures of June and July. Rains in the last part of September disturbed the harvest but without any damage. 2018 is the average vintage in between boldness and delicacy, giving birth to a perfectly balanced wine.



Exotic and balsamic gusts of spices melt with cherries and many other red fruits. 2018 is vertical, with refined and well-integrated tannins, and a savory finish. Hence a wine that is dangerously easy to drink but not banal.



Chicken (maybe not too spiced), olives and appetizers, mushrooms pasta, fresh goat and sheep cheese.



From now to 2027.

All our wines can contain sediments. We suggest opening them at least one hour before and drinking them at 16–18°C (60–64 °F), better if accompanied by the family and/or friends

nostravita

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