



Wine
COLLECTION

Rosso di Montalcino DOC

Rosso di Montalcino DOC

Rosso di Montalcino is a prestigious red wine produced in the hills surrounding the town of Montalcino, in southern Tuscany. Made exclusively from 100% Sangiovese grapes—locally known as Sangiovese Grosso—this wine is often referred to as the “younger brother” of the famous Brunello di Montalcino.

A Bit of History

Rosso di Montalcino was officially recognized as a DOC (Denominazione di Origine Controllata) in 1984, as a response to producers' desire to offer a more approachable, earlier-drinking alternative to Brunello. While Brunello requires long aging (at least 5 years before release), Rosso can be enjoyed much sooner—typically after just one year.

This created the opportunity to showcase the same exceptional terroir and grape variety, but in a fresher, more vibrant style.

The Wine Profile



TERRE DI BÒ ROSSO DI MONTALCINO

Is produced in the southern part of the territory of Montalcino between Sant'Angelo in Colle and Castelnuovo dell'Abate by an historical Estate preparing the wine under our brand.

This land is considered the most suitable for the production of Brunello di Montalcino.

The vineyards are sheltered from the cold northern winds and benefit from the warm stream of air from the Maremma thanks to the nearby Monte Amiata favouring a mild microclimate.



REGION
Tuscany
Montalcino, Siena
Italy



GRAPES

100% Sangiovese



TASTING NOTES

Colour: ruby red

Nose: Intense, broad, fine, hints of red fruits and licorice.

Taste: Dry, warm, soft, velvety tannins, balanced, persistent, fine full-bodied.



ALCOHOL 14,5% vol.

Serving temperature: 18-20 °C. Decant one hour to breathe before drinking.



FOOD PAIRING

Excellent pairing with rich first courses, risotto, meat, roasts, aged cheeses.



Serving temperature: 19-20 °C

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Codice EAN | 8001345001258

Bottle: Bordolese 750ml

PACKAGE & PALLET

BOTTLE	CASE	CS WEIGHT KG	CASES / PALLET	CASES / LAYER	PLL WEIGHT KG
750ml	6	7,80	100	25 x 4	820
750 ml	12	13,80	56	14 x 4	810



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