



RIDOLFI

Rosso  
DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Dark cherry, spice, and cured meat aromas that gently envelope the palate. A savory note that combines with vibrant red fruits and dried flowers lending a long finish. Produced from some of the estate's younger vines, and aged for 12 months in large Slavonian bottle before resting for an additional 3 months in bottle. Pairs well with roasted game birds, truffle pasta, and sharp aged cheeses. Drink now or over the next 5 years.



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