

La Rasina Brunello di Montalcino 'Persante' DOCG

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Harvested at full maturity then naturally fermented in wooden upright conical casks

ALCOHOL BY VOLUME: 14.5%

AGING: 36 months in classic Montalcino casks

ANNUAL PRODUCTION: 250 cases

THE STORY

A down to earth boutique winery, with modesty as its biggest ego, finesse as its biggest target and lots of great vintages to come in its cellars. A 4th generation Montalcino family winery, equal to 120 years of loyalty to Sangiovese.

PHILOSOPHY: Described as young by spirit, rooted by ancestral wisdom, organic by agriculture, aiming for purity over power and modesty above all. A traditional farm always innovating & evolving in respect to the environment.

THE ADJECTIVES

OVERALL: Opulent & powerful

AROMAS / FLAVORS: Toasted Oak, Dried Flowers, Plums, Tobacco

MOUTHFEEL: Ripe with persistent tannins

THE SELLING POINTS

Organic Brunello with disciplined expression

SUSTAINABILITY: Certified Organic, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Oxtail Stew, Cast-Iron Ribeye, Wild Boar Ragù

