

La Rasina Brunello di Montalcino Riserva 'Il Divasco' DOCG

THE FACTS



COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Hand Harvested. Naturally fermented in wooden upright conical casks. Lees stirred by hand.

ALCOHOL BY VOLUME: 14.5%

AGING: 26 mos. in classic 30hl Montalcino casks + 14 mos. in BTL

ANNUAL PRODUCTION: 400 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: Polished & Mighty

AROMAS / FLAVORS: Cherry Liqueur, Clove, Tobacco

MOUTHFEEL: Viscous, deep & unabating

THE SELLING POINTS

ORGANIC, SINGLE-VINEYARD HOMAGE OF A SON TO HIS FATHER

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

PAIRINGS: Chianina Steak, Wild Boar Roast, Wild Mushrooms

