LA RASINA

ROSSO DI MONTALCINO DOCG

There are fewer and fewer of them, but this estate is still a true Montalcino born, family run estate. La Rasina was founded in the early 1970's by the grandfather of the Mantengoli family, Santi. Later managed by Vasco, his son, and now by Marco, his grandson, the estate shows the dedication and excellence of an endeavor kept in the hands of one hardworking family over many years. La Rasina is located on the fine southeastern slope, or morning side of Montalcino in the Brunello DOCG area. Rolling hills with roses climbing over the old walls of the main house create an atmosphere of loving attention in this small family run property. Recent recognition given to Marco Mantengoli at La Rasina include top ratings and awards at literally every wine review published on Brunello. Congratulations - it just took three generations!

Varietal composition:	100% Sangiovese
Appellation:	Rosso di Montalcino DOCG
Production Area:	Montalcino
Vineyard:	La Rasina
Clones:	Selection from own vineyard
Vineyard practices:	Organic (in conversion)
Plot characteristics:	Medium mix, clayed based soil, 350 meters elevation, southeast exposure
Yield:	6.5 tons per hectare
Planting Density:	4400 plants per hectare
Clusters per Vine:	3
Fermenters:	Temperature controlled stainless steel tanks
Fermentation:	Indigenous yeast
Maceration:	5-6 days
Malolactic Fermentation:	Stainless steel tank
Extraction:	Constant motion
Aging:	4-6 months on fine lees in French barrel
Bottling:	No fining, no filtration
Total Production:	1200 cases

DESCRIPTION: 8 year old vines making a youthful baby Brunello.

TASTING NOTES: Plums and cherries, joyful mid palate with plenty of substance. Easily Brunello material, but fresher and more fun.

MONTECASTELLI