

Rodolfo Cosimi®

MONTALCINO



CHARDONNAY

We only choose first selection grapes harvested at full maturity. The must obtained is vinified in contact with the skins in temperature-controlled steel vats. Vinification lasts between 10 and 15 days and takes place strictly at a temperature below 18 degrees. The wine resulting from this process is left to decant and refine in steel containers for at least 8 months.

SANGIOVESE

We use grapes from our brunello vineyards, harvested ahead of time to obtain perfect acidity and low alcohol content. The must is immediately de-stemmed and pressed to separate the skin and pulp from the liquid part. Fermentation takes strictly place below 18 degrees and lasts 7 to 10 days, and it is first vinified in steel and then aged in 500-litre French oak tonneaux.

After a period that can vary between 8 months and a year, the Chardonnay is blended with Sangiovese in a percentage between 40 and 60% and then bottled.

That is how we make our

CHARDONESE®