

# La Rasina

Italy - Tuscany - Montalcino (SI)



LA RASINA  
— MONTALCINO —

**Ownership/Founders** Marco Mantengoli / Santi Mantengoli

**Start of Activity** 1970

**Vitiviculture** Traditional / Certified Organic

**Hectares** 15,5

**Bottles produced** 60.000



## BRUNELLO DI MONTALCINO IL DIVASCO RISERVA

**100% Sangiovese**

**Production area:** Montalcino, northeast quadrant

**Terrain:** argillo-sabbioso con presenza di scheletro

**Harvest:** manual

**Vinification:** Short maceration (5-10 days) facilitated by pumping over and frequent breaking of the cap

**Refinement:** 12-14 months in barrique, 12-14 months in barrel, 6 months in bottle

**Color:** rosso rubino intenso

**Fragrance:** fresh fruits and spices

**Flavor:** robust and persistent

**Alcoholic Grade:** 14.5% vol.

La Rasina was founded in the '70 by Santi Mantengoli, descending from a family of farmers operating since 1930. At the end of the '80 his son Vasco changed the business route from agriculture to viticulture. In 1997 Marco Mantengoli, a young oenologist, acquired the management of the winery, combining new ideas and modern technology with his father's ten-year experience. The estate covers 49 hectares, of which 15 are vineyards and 3.5 are olive groves, with the remainder being arable land. The company is located on the north-east side of Montalcino and its vineyards are aged between 10 and 40 years all raised with low spurred cordon. In this land, Marco produces 3 different versions of Brunello: the classic one; the Riserva, dedicated to his father Vasco and the Selection, in memory of his grandfather, launched in the market in 2020 for the first time, which represents a great example of Marco's style. A real farm, certified organic since 2017, managed with passion and competence, that well represents the winegrowing of Montalcino.