

La Rasina

Italy - Tuscany - Montalcino (SI)



LA RASINA
— MONTALCINO —

Ownership/Founders Marco Mantengoli / Santi Mantengoli

Start of Activity 1970

Vitiviniculture Traditional / Certified Organic

Hectares 15,5

Bottles produced 60.000

BRUNELLO DI MONTALCINO

100% Sangiovese

Production area: Montalcino, northeast quadrant

Terrain: argillo-sabbioso e presenza di scheletro

Harvest: manual

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

Refinement: in barrels 10-12 months, 12-14 months in casks, 6 months in bottles

Color: rosso rubino

Fragrance: black cherries and currants, balsamic notes of mint and licorice. Tertiary aromas of leather and pipe tobacco

Flavor: robust and persistent. Soft, with extremely smooth tannin and always pleasant

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, 14 of which are vineyards and 5 olive trees. 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.