CUZZIOLGRANDIVINI

La Rasina

Italy - Tuscany - Montalcino (SI)

SANGIOVESE IGT

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: steel
Color: rosso rubino intenso
Fragrance: fresh fruit, with hints of vanilla
Flavor: broad and persistent, with soft tannins
Alcoholic Grade: 13.5% vol

LA RASINA
MONTALCINO

Ownership/Founders Marco Mantengoli / Santi Mantengoli
Start of Activity 1970
Vitiviniculture Traditional / Certified Organic
Hectares 15,5
Bottles produced 60.000

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.