



## Lambardi Rosso di Montalcino

### Overview

- Rosso di Montalcino is the estate's entry point into the Lambardi philosophy — same vineyards, same soils, same winemaker, same uncompromising commitment to traditional Sangiovese from Canalicchio di Sotto. With only a few hundred cases produced annually, it is as limited and carefully crafted as the Brunello itself, offering earlier accessibility without sacrificing the estate's signature character. Bright, crunchy red cherry leads the way, with earthy undertones, wild herbs, lively acidity, and that lovely sweet-tart tension.

**Appellation:** Rosso di Montalcino DOC

**Varietal:** 100% Sangiovese

**Type:** Red, dry

### Winemaking and Vineyard Notes

**Production Area:** Canalicchio di Sotto, Montalcino

**Elevation:** 300 meters above sea level.

**Exposure:** Northeast-facing.

**Soil:** Clay and volcanic rock.

**Training system:** Trained in bilateral cordons at low density.

**Harvest:** Late September

**Vinification:** Destemming, fermentation in stainless steel with natural yeasts, and extended maceration.

**Aging:** Aged for one year before release.

### Tasting Notes

**Color:** Bright ruby red.

**Bouquet:** Fresh and inviting — red cherry, wild strawberry, dried herbs, and a subtle earthy, mineral undertone.

**Palate:** Medium-bodied with lively acidity and supple tannins. Bright, crunchy red fruit with a sweet-tart tension, earthy depth, and a clean, refreshing finish.

**Alcohol:** 14%

**Serving Temperature:** Best served between 16–18°C (61–64°F (16–18°C)).

### Food Pairing

Tomato or meat-based sauces, grilled pork, roasted chicken with herbs, and fresh Pecorino. Equally at home alongside a simple charcuterie spread or a bistecca.



**Maurizio Lambardi** tends his small, prized parcel of 6.5 hectares: land that previously belonged to the legendary Biondi-Santi estate. The vines are low-density, trained in bilateral cordons, and harvested later than most of their neighbors, allowing the Sangiovese to reach true optimal maturity before picking. Production is intentionally limited. Only 9,000 bottles each of Brunello and Rosso di Montalcino are made per vintage — a team effort, with winemaker Silvia Cennini at the helm for over 15 years, guiding these very traditional wines into a golden era of consistency and quality.