

## LA RASINA / TUSCANY



*There are fewer and fewer of them, but this estate is still a true Montalcino born, family run estate. La Rasina was founded in the early 1970's by the grandfather of the Mantengoli family, Santi. Later managed by Vasco, his son, and now by Marco, his grandson, the estate shows the dedication and excellence of an endeavor kept in the hands of one hardworking family over many years. La Rasina is located on the fine southeastern slope, or morning side of Montalcino in the Brunello DOCG area. Rolling hills with roses climbing over the old walls of the main house create an atmosphere of loving attention in this small family run property. Recent recognition given to Marco Mantengoli at La Rasina include top ratings and awards at literally every wine review published on Brunello. Congratulations - it just took three generations!*

## WINERY SPECS

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**APPELLATIONS:** Brunello di Montalcino DOCG, Rosso di Montalcino DOC

**LOCATION:** Montalcino, SI

**REGION:** Toscana

**VITICULTURE:** Agriquality(Sustainable)

**YEASTS:** Indigenous yeasts

**SOIL TYPE:** Medium mix

**VARIETALS:** Sangiovese Grosso

**ENOLOGIST:** Paolo Caciorgna

**VITICULTURIST:** Marco Mantengoli, owner

**HECTARES VINEYARD:** 10.5

**TOT BOTTLES PROD:** 55,000

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## LA RASINA – SANGIOVESE TOSCANA IGT

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**VARIETY:** 100% Sangiovese

**APPELLATION:** Toscana Sangiovese IGT/IGP

**TOTAL PRODUCTION:** 10,000 bottles

**VINEYARD ALTITUDE:** 350 meters

**AGING:** 8 months stainless steel, 1 month in bottle

**MACERATION TIME:** 7-10 days

**VINIFICATION METHOD:** Maceration with skins, frequent pumping and handling of the skins by scrambler with timing determined by characteristics of the skins. After racking, wine finishes alcoholic and malolactic fermentation in stainless steel.

**DESCRIPTION:** Made from 3-8 year old Sangiovese vines, wonderfully reflecting its southern Tuscan origin.

**TASTING NOTES:** Candied red berries, cherries, fluid tannins and a small amount of spice lead into a succulent finish.

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## LA RASINA – ROSSO DI MONTALCINO DOC

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**VARIETY:** 100% Sangiovese

**APPELLATION:** Rosso di Montalcino DOC/DOP

**TOTAL PRODUCTION:** 14,000 bottles

**VINEYARD ALTITUDE:** 350 meters

**AGING:** 6 months stainless steel, 4-6 months barrique, 1 month in bottle

**MACERATION TIME:** 7-10 days

**VINIFICATION METHOD:** Maceration with skins, frequent pumping and handling of the skins by scrambler with timing determined by characteristics of the skins. After racking, wine finishes alcoholic and malolactic fermentation in stainless steel.

**DESCRIPTION:** 8 year old vines making a youthful baby Brunello.

**TASTING NOTES:** Plums and cherries, joyful mid palate with plenty of substance. Easily Brunello material, but fresher and more fun.

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## LA RASINA – BRUNELLO DI MONTALCINO DOCG

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**VARIETY:** 100% Sangiovese

**APPELLATION:** Brunello di Montalcino DOC/DOP

**TOTAL PRODUCTION:** 22,000 bottles

**VINEYARD ALTITUDE:** 350 meters

**AGING:** 12 months barrique, 16 months casks, 18 months stainless steel, 6 months in bottle

**MACERATION TIME:** 7-10 days

**VINIFICATION METHOD:** Maceration with skins, frequent pumping and handling of the skins by scrambler with timing determined by characteristics of the skins. After racking, wine finishes fermentation in stainless steel.

**DESCRIPTION:** Traditional Brunello aged in the cellar for 4 years in casks and barrel of various sizes.

**TASTING NOTES:** Raspberry and prunes, tea leaf and tobacco spice, with a silky finish continuously carrying fresh and bright aromas.

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## LA RASINA – BRUNELLO DI MONTALCINO IL DIVASCO RISERVA DOCG

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**VARIETY:** 100% Sangiovese

**APPELLATION:** Brunello di Montalcino DOC/DOP

**TOTAL PRODUCTION:** 4,800 bottles

**VINEYARD ALTITUDE:** 350 meters

**AGING:** 13 months barrique, 15 months in bottle

**MACERATION TIME:** 7-10 days

**VINIFICATION METHOD:** Maceration with skins, frequent pumping and handling of the skins by scrambler with timing determined by characteristics of the skins. After racking, wine finishes fermentation in stainless steel.

**DESCRIPTION:** Reserve vineyard selection from old vine material, dedicated to Vasco, the father of the current owner Marco.

**TASTING NOTES:** Extraordinarily focused fruit, candied raspberries, yellow peaches, tobacco and cinnamon on the long finish.