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SAN LORENZO

Tuscany | Italy



One of the best kept secrets in Montalcino lies in the small estate of San Lorenzo, a stone's throw away from the famous estate of Soldera in the south-western area of Prata. It is here where 5th generation farmer Luciano Ciolfi crafts his wines from a small 5 hectare plot of land. Utilizing the skills and techniques of his father and grandfathers before him, Luciano has stayed on the path of family tradition, composing pure wines which directly reflect the terroir and personality of the vintage. Given the change in climate and temperatures over the past few decades, many locals would agree that his area of Montalcino is the future of the region. Located 150 meters higher than Montosoli, the wines from the area of Prata maintain notable acidity and revolve around elegance and finesse rather than power and punch. Luciano produces a classic style Rosso di Montalcino and Brunello di Montalcino and in exceptional vintages a lovely Riserva. Luciano only utilizes stainless steel, large botti and old barriques for his wines, allowing the elegance to shine through.

San Lorenzo • Rosso di Montalcino

100% Sangiovese from younger vine sites at 400m above sea level, which open like an amphitheater toward the Orcia river valley and sea. The soils are clayey and rocky. Vinified in steel vats at controlled temperatures, this wine is then aged for 12 months in wooden barrels of various sizes and ranging in age of 5 to ten years. Certified organic.

Wine	Pack	Size
San Lorenzo Rosso di Montalcino	12pk	750ml