



ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Red Wine

PRODUCTION AREA:
Montalcino, Tuscany

VARIETAL:
100% Sangiovese.

GROUND COMPOSITION:
The vineyards are situated in hillside areas at the altitude between 250-350 m over the sea level. The ground is of medium texture, rocky, with variable percentage of tufa and clay.

VINEYARD:
Cordone speronato type.




HARVEST:
Manual by end September and lasted until the beginning of October.

VINIFICATION:
The grapes were harvested and processed by hand in order to avoid their damage and they were macerated in small stainless steel tank for 6/8 days at 22/25 °C. At the end of fermentation the wine was transferred into stainless steel tanks where, with addition of selected bacteria and under controlled temperature, the malolactic fermentation came to its end. The wine remains in temperature controlled tanks until March following the vintage.

STORAGE: 18 °

SERVICE: 20 °

SENSORIAL NOTES:

-  | Colour: Jammy, with slightly stewed fruit, but also lots of berry character
-  | Fragance: Full, chewy and rich follow through to a full body.
-  | Taste: Well-integrated tannins.

MATCH:

Grilled meat, risotto and pasta, aged cheese and cold cuts.

ADDITIONAL NOTES:

Bottle model: Bordolese 500g V.Q.

weight: cases of 6 bottles. Gross weight 7,3 kg Net weight 4,5 kg

Composition E-pal size 80 x 120: 120 cases of 6 bottles (24 cases per layer)

