



ROSSO DI MONTALCINO D.O.C.

Classification: Rosso di Montalcino D.O.C.

Variety: 100% Sangiovese (large variety)

Provenance: Montalcino (Siena)

Altitude: 1,476 feet above sea level.

Exposure: South/South-West.

Training system: Guyot

Age of the vineyard: +25 years

Harvesting Method: The grapes are rigorously handpicked and placed in small crates.

Vinification and Maturing: Grapes are manually sorted on the conveyor belt and vinified in stainless steel tanks. Fermentation occurs with wild yeasts, careful 'rimontaggio' (pumping must over the dregs), and scrupulously controlled temperatures. This process is slow and may take up to thirty days. Once the malolactic fermentation is complete, the wine is transferred to 5 hectoliter tonneaux barrels for about 10 months of aging.

Number of bottles produced: 4,000

Alcohol: 14.5%

Organoleptic characteristics: The perfect maturity of these grapes confer intense colors. Aromas of currants and blackberries. On the palate, it is complex and rich, which reminiscent of Brunello.

