

ROSSO DI MONTALCINO DOC

PRODUCTION AREA

The estate vineyards are located in the south and west of Montalcino (250 / 450 m above sea level).

SOIL COMPOSITION

Calcareous clay, sandy silt

GRAPE VARIETIES

Sangiovese 100%, spurred cordon trellising
Average 5.500 vines/ha

PRODUCTION METHOD

Hand harvested, selection prior to pressing. Maceration and fermentation for 20/25 days in temperature controlled stainless steel tanks (26/28°C). 60% aged for 6 months in French oak barriques (225 l) and the remaining 40% in oak casks (10/30 hl) and bottle aged for at least 12 months.

DESCRIPTION

Intense shining ruby red color. Fruity bouquet with good finesse with violets and berries, fresh taste, fruity mellow, good stuff and great balance.

PAIRINGS AND SERVICE

Excellent pairing for the entire meal, particularly with past, seafood, medium ripe cheese.
Suggested service temperature 18°C.

ALCOHOL CONTENT

13,5% vol.

AVAILABLE FORMATS

0,750

