

# Rosso di Montalcino 2008

DOC



**Grape varieties**  
100% Sangiovese



**Vineyard**  
San Polo

**Exposure**  
South/Southeast

**Training system**  
Spurred cordon

**Density**  
7,000 vines/hectare (2,832 vines/acre)

**Altitude**  
450 metres (1,476 feet) above sea level

**Soil characteristic**  
Rich in calcium and clay

**Planting dates**  
2000

**Yield**  
4900 kg/hectare



**Harvest**  
Grapes are hand harvested in small 17 kg crates during the last days of September

**Fermentation**  
In concrete tanks

**Length of fermentation**  
14/16 days

**Ageing**  
12 months in lightly-toasted large barrels (2000 L and 4000 L). Bottle-aged before market release

**Vinification**  
Soft pressing of the grapes after careful selection of the bunches

**Fermentation temperature**  
28/30°C (82/86°F)

**Malolactic fermentation**  
In large barrels - 2000 L and 4000 L



The 2008 harvest was carried out in ideal weather conditions. After a rather wet but not particularly cold winter, spring was quite normal, both in terms of temperatures and rainfall. Intervals of rain continued until mid-June, while higher temperatures in June and July alternated with cooler temperatures and further showers.



Complex ruby red color, limpid and brilliant. On the nose, scent of small fresh fruits and light morello cherry together with hints of blackberry and black cherries followed by a pleasant hint of vanilla. Good intensity and fragrance. On the palate it is warm, soft, with medium structure and balanced tannins. The wine is harmoniously dry, dynamic, and fresh with a good aromatic persistence.



violet



wild  
strawberry



raspberry



jasmine



vanilla



Pairs best with typical Tuscan dishes of pure and straightforward flavours, like pasta and risotto with mushrooms or truffles, pork, grilled meat, and medium-aged cheeses.  
Serve in large balloon glasses at around 18° C (64° F).

