

Rosso di Montalcino 2009



Grape varieties

100% Sangiovese



Vineyard

San Polo

Exposure

South/Southeast

Training system Spurred cordon

Density

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



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

Vinification

Altitude

Soil characteristic

4900 kg/hectare

Planting dates

2000

Rich in calcium and clay

Soft pressing of the grapes after careful selection of the bunches

450 metres (1,476 feet) above sea level

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

Malolactic fermentation

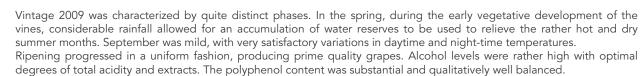
In large barrels - 2000 L and 4000 L

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











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.













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).