

Rosso di Montalcino 2016

DOC.



Grape varieties

100% Sangiovese



Vineyard

Exposure

Training system

Spurred cordon

Vineyard Rossa and vineyard d'Oriente

Altitude

430 - 450 metres (1,411 - 1,476 feet)

above sea level

Soil characteristic South/Southeast

Rich in calcium and clay

Planting dates 2000

7,000 vines/hectare (2,832 vines/acre) 4900 kg/hectare

Density

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

Vinification

Soft pressing of the grapes after careful

selection of the bunches

Fermentation Fermentation temperature In concrete tanks 28/30°C (82/86°F) Length of fermentation Malolactic fermentation

In large barrels - 2000 L and 4000 L 14/16 days

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

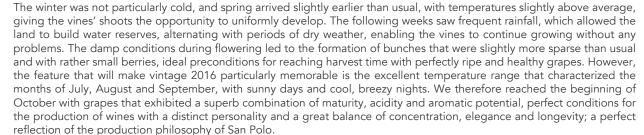


Alcohol content Total acidity 14.23% Vol 5.4 g/l

Residual sugars Dry extract 0.5 g/l

рΗ 3.5 28 g/l







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).

