



ROSSO DI MONTALCINO D.O.C.

Production area: Castelnuovo dell'Abate – 365 m above the sea level.

Soil characteristic: Limestone rich in stone marl

Grapes: 100% Sangiovese

Planting density: 5.500 plants/Ha

Vineyard b. sistem: Spur Pruned

Age of vineyards: about 15-20 years older.

Alcohol: 14,50%

Vinification: After the hand selection and harvesting of the grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.

Aging: 14 months in french tonneaux from 5 hl

Bottle-aging: 4 months

Colour: Bright ruby red with violet reflections.

Bouquet: Intense, fresh, fruity with typical variety of violet, cherry, plum

Taste: Soft tannins, good acidity, Gentle, soft with intense lenght

Pair with: meat, game and cheese