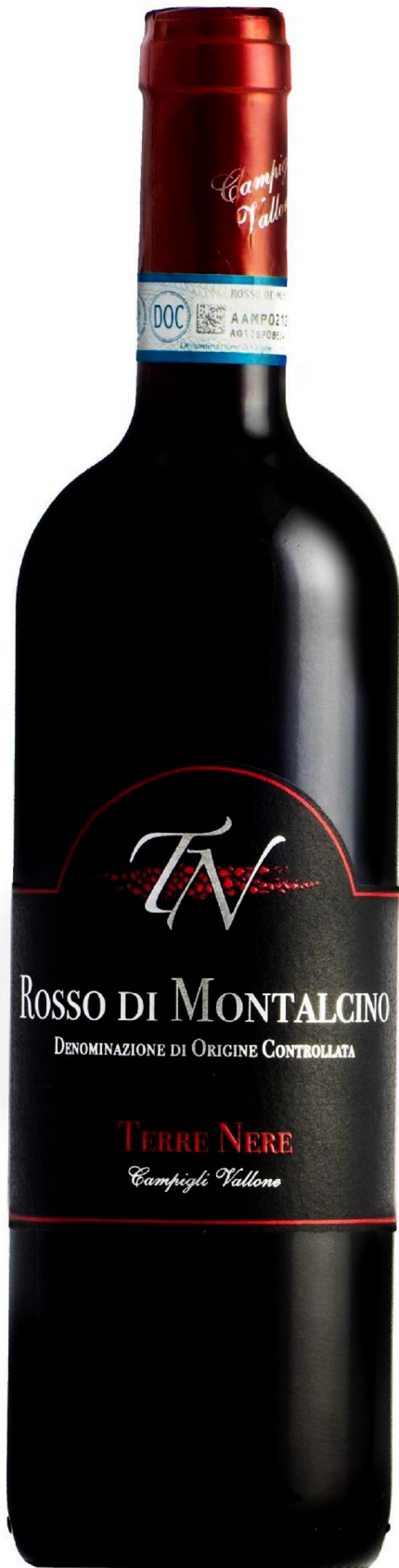


Rosso di Montalcino 2014



Production Zone: Montalcino, Tuscany, Italy

Producer: Pierina Campigli Vallone

Grape Variety: Sangiovese Grosso

Harvest Method: Hand picked and harvested in 15 kg baskets

Altitude: 220 meters

Terrain: "Galestro"(schist based soil)

Color: Red rubin with a garnet rim

Aroma: Bouquet of red berries with notes of blackberry and maraschino

Taste: Elegant and harmonious, with soft and rounded tannins and a delightfully fruity aftertaste

Density: 4,500 plants per hectare

Trellising System: Cordone Speronato (pruned-spur cordon-trained)

Average Age of Vines: 12 years

Alcoholic Grade: 13,5% by volume

Vinification: 15 day maceration at a controlled temperature of 28-30 degrees

Serving Temperature: 18 degrees

Aging: 6 months in stainless steel vats, 4 months in Slovenian oak casks

Refinement: 4 months in bottle

Acidity: 5.3

Pairing: Dishes typical of Tuscany such as pastas with meat based sauces, risotto, cured meats and various cheeses

Annual Production: 30,000 bottles