

ROSSO DI MONTALCINO DOC



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| <i>Appellation:</i> | Denominazione di Origine Controllata. |
| <i>Grape:</i> | Sangiovese. |
| <i>Density of plants:</i> | 4500 plants/ha. |
| <i>Altitude:</i> | 350/400 m above the sea level. |
| <i>Soil:</i> | sandy clay with fossils and marl. |
| <i>Vinification:</i> | removal of grape stalks, soft pressing, fermentation in stainless steel casks at the controlled temperature of 28-30°C; maceration on the skins for 18-25 days with extraction technique made with pumping over and plunging the cap decreasing along the process. |
| <i>Method of aging:</i> | it ages for minimum period of 12 months in Slavonian oak barrels of 32 Hl. Then other 3-4 months in the bottle for refining. |
| <i>Aging potential:</i> | 4-6 years according to vintage. |
| <i>Colour:</i> | intense ruby red. |
| <i>Bouquet:</i> | violet flowers, black cherry and wild black fruits. |
| <i>Taste:</i> | warm, dry and with good balance. |
| <i>Accompanies:</i> | this wine expresses the typical fruity and flower aromas of a young wine made with Sangiovese. This Rosso di Montalcino can be served with salami, middle ripe cheeses, first courses (mushrooms soups, risotto and pasta dishes) and not very complex recipes with poultry or red meat. |