



ROSSO DI MONTALCINO

Rosso di Montalcino

With a ruby-red colour, the lively nose exhibits notes of red berry fruits, cherries and redcurrants, and slightly spicy overtones. The mouth is full and plush, with silky tannins and a juicy finish.

Grape varieties

100% sangiovese

Production zone

Grapes are grown on the southwestern slope, in young vineyards

Soil

Sandy soils

Training system

Guyot and spurred cordon

Density of planting

5000 vines per hectare

Yield

75 quintals per hectare

Average age of vines

10 years

Winemaking

Fermentation in 150-hectoliter stainless steel tanks. Around 15 days on the skins at controlled temperatures of maximum 30°C.

Ageing

In 50-hectoliter Slavonian oak barrels for 6 months

Bottle maturation

At least 3 months

Analytical data

Alcohol content 13,5% - Total acidity 5,10 g/l - pH 3,41

Food match suggestions

It is a flexible wine for pairing. The perfect accompaniment to a platter of cured meats and cheese. Pasta and rice dishes, white meats, cold roast beef or carpaccio.

Wine format

 0,75 L