



ROSSO DI MONTALCINO

Denominazione di Origine Controllata

A traditional, fresh velvety wine, Rosso di Montalcino comes from the estate's best vineyards, the same that produce Brunello; 100% Sangiovese with persistent, fruity aromas and considerable structure. This is a very versatile wine suitable for average periods of ageing.

Grape variety: 100% Sangiovese (Brunello).

Training methods: single and double spurred cordon.

Harvest: selection of grapes and manual harvesting into small baskets, from late September to mid October, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation below 30°C with frequent pumpout over and long maceration on skin.

Ageing: in Slavonian oak barrels with a capacity of 16 to 54 HL for about 1 years, followed by ageing in the bottles for 4 - 6 months.

Alcohol content: approx. 14% vol.

Organoleptic characteristics: ruby red colour; intense fruity perfume reminiscent of pansies, violets, raspberries and pomegranates; smooth, fresh, intense and persistent flavour; harmonious and elegant on the whole.

Serving suggestions: store the bottles horizontally in a cool place. Uncork at least 4 hours before serving at temperature of 18°C. Good cellar storage of 4 - 6 years.

Gastronomic accompaniments: ideal with characteristic Tuscan first courses, white and red meats cured meats and mature cheeses.