



ROSSO DI MONTALCINO D.O.C.

2019



Luminous ruby red with subtle garnet reflections. Broad on the nose and rich in fresh floral, spicy and small red fruit notes. On the palate it is warm, enveloping, savoury and mineral. Of vibrant acidity, velvety tannins and a long finish. It is a perfect accompaniment to local dishes and products such as picci with meat sauce, pasta with white truffles from the Crete Senesi, Tuscan ribollita, as well as mature Pecorino di Pienza cheese, local cured meats and Cinta Senese salami.

VINTAGE

2019

TIPOLOGY

Denomination of Controlled Origin

ZONE OF PRODUCTION

Municipality of Montalcino

GRAPES

Sangiovese 100%

VINEYARD EXPOSURE AND ALTIMETRY

South-East. 320 m a.s.l.

SOLIS

dry and stony

AVERAGE AGE OF VINES

24 years old

FARMING METHOD

Spurred cordon

HARVEST

Last days of September, first days of October. Grapes are harvested by hand.

VINIFICATION

In 35/45 hl stainless steel tanks; maceration for about 18-20 days at a constantly controlled temperature of 28°C.

AGEING

12-15 months in 20/25hl oak casks.

BOTTLE AGEING

6-8 months before release.

BOTTLES PRODUCED

7,000/8,000 750 ml bottles.

ALCOHOL CONTENT

14%