



## ALCINEO

2000

A ready-to-drink red wine produced only in the best years, a blend of Sangiovese (80%) of the grapes destined for Brunello, plus 20% Cabernet Franc, Cabernet Sauvignon and Merlot. ? Deep ruby in colour, it is full-bodied but less demanding. The nose is rich in notes of forest and red fruits, from raspberry to cherry. On the palate it is soft, elegant and quite persistent. It goes well with Tuscan crostini, Cinta Senese cold cuts, first courses with meat sauce and stews.

### VINTAGE

2020

### TPOLOGY

Typical Geographical Indication

### ZONE OF PRODUCTION

Municipality of Montalcino

### GRAPES

Sangiovese 90%, Merlot 5%, Cabernet 5%.

### VINEYARD EXPOSURE AND

### ALTIMETRY

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

### SOILS

Arid and stony

### AVERAGE AGE OF VINES

20 years old

### FARMING METHOD

Spurred cordon

### HARVEST

First days of October. Grapes are harvested by hand.

### VINIFICATION

In 30/40hl stainless steel tanks; maceration for about 15-18 days at a constantly controlled temperature of 28°-30°C. After racking the wine goes into new barriques.

### AGEING

15/18 months in medium toasted French barriques.

### BOTTLE AGEING

24-36 months before release.

### BOTTLES PRODUCED

2,000 750 ml bottles.

### ALCOHOL CONTENT

14.5%