

**ROSSO DI MONTALCINO DOC**

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| **Production area** | Castelnuovo dell'Abate - 365 m above the sea level. | |
| **Soil charateristic** | Limestone rich in stone marl | |
| **Grapes** | 100% Sangiovese | |
| **Planting density** | 5.500 plants/Ha | |
| **Vineyard b. sistem:** | Spur Pruned | |
| **Age of vineyards** | about 15-20 years older. | |
| **Alcohol** | 14,50% | |
| **Vinification** | After the hand selection and harvesting of the grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation. | |
| **Aging** | 14 months in french tonneaux from 5 hl | |
| **Bottle-aging** | 4 months | |
| **Colour** | | Bright ruby red with violet reflections. |
| **Bouquet** | | Intense, fresh, fruity with typical variety of violet, cherry, plum |
| **Taste** | | Soft tannins, good acidity, Gentle, soft with intense lenght |
| **Pair with** | | meat, game and cheese |