

CAMIGLIANO

ROSSO DI MONTALCINO DOCG

The Rosso from this historic estate is made from Sangiovese Grosso cultivated on 124 acres of vineyards that produce yards far below the legal limit.

Camigliano embodies the terroir by utilizing carefully selected clones and selecting Sangiovese from the vineyards with the best exposition.

TASTING NOTE



Ruby red color.

On the nose it is very spicy with chiles and peppers before turning to berries and strawberries.

Full body, velvety tannins and flavors, as well as lightly salty undertones characterizes the palate.



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FOOD PAIRINGS

Ideal with many complex dishes such as red meat, mushrooms or truffles. Excellent with aged cheeses or alone as a meditation wine.



VINEYARD & PRODUCTION INFO

Vineyard location: Rosso di Montalcino DOCG
Vineyard size: 10 Ha
Green status: organic
Soil composition: sand, marl, clay
Training method: spurred cordon
Elevation: 300 m a.s.l.
Vines/hectare: 5,500/Ha
Exposure: South, Southwest
Age: 26 y
Harvest time: September
First vintage: 1985
Production: 70,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation: stainless steel tanks
Maceration technique: controlled temperature for 7 days with frequent delestage
Type of aging container: Slovenian and French oak barrels
Length of aging before bottle: 6 months
Length of bottle aging: 4 months



TECHNICAL DATA

Alcohol: 14,5 %
Residual sugar: 0,3 g/L
Acidity: 5,7 g/L
Dry extract: 30 g/L



PRODUCER PROFILE

Estate owned by: Gualtiero Chezzi
Winemaker: Sergio Cantini
Total acreage of wine: 227 (92 Ha)
Winery production: 350,000
Region: Toscana



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