

FOSSACOLLE

ROSSO DI MONTALCINO DOC

The DOC Rosso di Montalcino was established in 1984 in order to create a younger, more accessible version of Brunello, especially from younger vines or new plantings. This “Baby Brunello” is already well-developed with a strong character and a perfect balance between freshness and structure.

TASTING NOTE



Dark ruby red color. The aromas on the nose are fresh and fruity, with some hints of tertiary scents. A firm structure, that shows already great roundness, supports the alcohol content in perfect equilibrium.



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FOOD PAIRINGS

Perfect with red meat including game, and savory or aged cheese.



VINEYARD & PRODUCTION INFO

Vineyard appellation: Rosso di Montalcino DOC

Vineyard size: 2,2 Ha

Green status: Sustainable with a rainwater conservation project saving 1000 liters of capacity in response to the new weather challenges.

Soil composition: Medium textured, soil tending to clay and limestone with some layers of tuff.

Training method: Spurred cordon

Elevation: 300 m a.s.l.

Vines/hectare: 4,000/Ha

Exposure: South West

Vine age: From 31 up to 14 years

Harvest time: End of September

First vintage: 2003

Production: 6,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese grosso

Fermentation container: Stainless steel tanks for 16 days (30-32°C)

Maceration technique: Long maceration with frequent pumping over and some delestages (both)

Malolactic fermentation: In concrete vats

Type of aging container: Slavonian and French oak barrels (25 Hl) and French barriques

Length of aging: 10 months in oak, followed by 3 months in concrete

Length of bottle aging: 3 months



TECNICAL DATA

Alcohol: 14 %

Residual sugar: 1 g/L

Acidity: 5,6 g/L

Dry extract: 31.5 g/L



PRODUCER PROFILE

Estate owned by: Sergio Marchetti

Winemaker: Adriano Bambagioni

Total acreage of wine: 6 (4 Ha)

Winery production: 22,000 bts

Region: Tuscany



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