

ROSSO DI MONTALCINO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 2.2 ha

Soil composition: medium textured, tending to clay and limestone with some layers of tuff

Training method: spurred cordon

Elevation: 985 ft a.s.l.

Vines/ha: 4,000 vines/ha

Exposure: South-West

Vines age: 14-31 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

Length: 16 days

Temperature: 86-89 °F

Maceration

Technique: long maceration with frequent pumping over and some delestages

Malolactic fermentation: in concrete vats

Aging

Container: 25hl barrels, barriques and concrete

Wood: French and Slavonian oak

Length: 10 months in oak, 3 months in concrete

In bottle: 3 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 1 g/l

Acidity: 5.6 g/l

Dry extract: 31.5 g/l



FOOD PAIRINGS

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



TASTING NOTE

Dark ruby-red color.

The aromas on the nose are fresh and fruity, with hints of tertiary scents.

A firm structure, already showing great roundness, supports the alcohol content in perfect equilibrium.

PRODUCER PROFILE

Estate owned by: Sergio Marchetti

Winemaker: Adriano Bambagioni

Total land under vine: 4 ha

Winery production: 22,000 bts

Region: Tuscany (Italy)

