

ROSSO DI MONTALCINO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 4 ha
Soil composition: galestro (marl)
Training method: spurred cordon
Elevation: 1,443 ft a.s.l.
Vines/ha: 1,200-2,000 vines/ha
Exposure: South-East
Vines age: 30 years
Harvest time: beginning of October
First vintage: 1985
Production: 5,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation

Container: stainless steel tanks
Length: 28-30 days
Temperature: 80-88 °F

Maceration

Technique: frequent delestages
Length: 30 days

Malolactic fermentation: spontaneous in stainless steel vats

Aging

Container: 20hl barrels
Wood: 10-20 years old Slavonian oak
Length: 12 months
In bottle: 2-4 months



TECHNICAL DATA

Alcohol: 14.5%



FOOD PAIRINGS

Excellent with rich fish such as salmon, red meats, and aged cheeses.



TASTING NOTE

Ruby red color.
A nose of rose petals, crushed flowers, and bright red fruit like ripe cherries.
Concentrated yet soft; well-balanced with acidity.

PRODUCER PROFILE

Estate owned by: Giulio Salvioni
Winemaker: Attilio Pagli
Total land under vine: 4 ha
Winery production: 15,000 bts
Region: Tuscany (Italy)

