

ROSSO DI MONTALCINO MONTOSOLI DOC



VINEYARD & PRODUCTION INFO

Soil composition: galestro terrain, mixture of quartz, schist and sandstone

Training method: spurred cordon and Guyot

Elevation: 853-919 ft a.s.l.

Vines/ha: 4,000 vines/ha

Exposure: East/South-East

Vines age: 20 years

Harvest time: beginning of October

First vintage: 1968



WINEMAKING & AGING

Varietal composition: 100% Sangiovese

Fermentation

Container: stainless steel vats

Length: 18-20 days

Temperature: 82-86 °F

Maceration

Technique: on the skins with frequent pumping over

Length: 18-20 days

Aging

Container: 20hl barrels

Wood: Slavonian oak

Length: 10 months

In bottle: 4 months



TECHNICAL DATA

Alcohol: 14%

Residual sugar: 0.6 g/l

Acidity: 5.5 g/l

Dry extract: 31 g/l



FOOD PAIRINGS

Ideal with first dishes with meat sauce, soups, and roasted and grilled red meats. Excellent with flavorful, seasoned cheeses.



TASTING NOTE

Deep ruby-red color.

The bouquet on the nose is rich and complex, with aromas of violets, red berries such as raspberry and red currant, and a fresh hint of red orange.

On the palate, it is dry, fresh, and full-bodied, with smooth tannins. A very long, tasty finish with pleasant minerality and flavors of violets and berries.

PRODUCER PROFILE

Estate owned by: Baricci Family

Winemaker: Federico Buffi

Total land under vine: 5 ha

Winery production: 32,000 bts

Region: Tuscany (Italy)

