

ROSSO DI MONTALCINO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 10 ha
Green Status: organic
Soil composition: sand, marl, clay
Training method: spurred cordon
Elevation: 984 ft a.s.l.
Vines/ha: 5,500 vines/ha
Exposure: South/South-West
Vines age: 26 years
Harvest time: September
First vintage: 1985
Production: 70,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation

Container: stainless steel tanks

Maceration

Technique: controlled temperature with frequent delestage

Length: 7 days

Aging

Container: barrels

Wood: Slavonian and French wood

Length: 6 months

In bottle: 4 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0.3 g/l

Acidity: 5.7 g/l

Dry extract: 30 g/l



FOOD PAIRINGS

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



TASTING NOTE

Ruby red color.

On the nose, it is very spicy with chiles and peppers, then turns to berries and strawberries.

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

PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi

Winemaker: Michele Turchi & Carlo Ferrini

Total land under vine: 90 ha

Winery production: 350,000 bts

Region: Tuscany (Italy)



CAMIGLIANO

