

ROSSO DI MONTALCINO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 38 ha

Soil composition: medium loam with some clay deposits and organic matter

Training method: spurred cordon

Elevation: 1,148 ft a.s.l.

Vines/ha: 3,300(older vineyards)-5,000(younger vineyards) vines/ha

Exposure: South-East

Vines age: 16-26 years

Harvest time: early October

First vintage: 1988

Production: 37,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation

Container: stainless steel tanks

Length: 10 days

Temperature: 75-79 °F

Maceration

Technique: daily pumping over; two delestages during alcoholic fermentation

Length: 10 days

Aging

Container: barriques and 30hl casks

Wood: French and Slavonian oak

Length: 9 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 1 g/l

Acidity: 5.4 g/l

Dry extract: 29.7 g/l



FOOD PAIRINGS

Excellent with first courses featuring meat and game sauces, grilled and roasted red or white meat dishes, and poultry.



TASTING NOTE

Ruby-red color.

Elegant, intense nose with typical red-fruit notes such as cherry and raspberry, slightly underscored by vanilla.

Full and balanced sip with a persistent, fruity finish.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Emanuele Nardi

Total land under vine: 37 ha

Winery production: 120,000 bts

Region: Tuscany (Italy)



La Poderina

