



CAMIGLIANO



## PRODUCER PROFILE

Estate owned by: Gualtiero Ghezzi  
Winemaker: Giuseppe Caviola  
Total acreage of vine: 227 (92 Ha)  
Winery Production: 300, 000 bts  
Region: Toscana

## ROSSO DI MONTALCINO DOC

### WINE DESCRIPTION

Previously appreciated and widely known under various denominations, the Rosso di Montalcino acquired a precise identity and official recognition with the issuance of the Denominazione di Origine Controllata in 1983. The community can now boast of having three denominations of origin: Brunello, which requires extended aging; Rosso di Montalcino, a younger wine that combines a special vivacity and freshness with a superb structure, and the Moscadello di Montalcino.

### TASTING NOTES

Ruby red color. The nose is very fruity, of red ripe fruits. It has a good acidity and smooth texture, well balanced between tannin and alcohol. The after taste is fruity and mineral, with a good persistence.

### FOOD PAIRING

Thanks to its freshness, it goes well with pork recipes, mature cheeses and fairly strong-flavoured main dishes.

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Rosso di Montalcino DOC
Vineyard size:	10 Ha
Soil composition:	Sand, marl, clay with fossils
Training method:	Spurred cordon
Elevation:	300 m a.s.l.
Vines/hectare:	5,500/Ha
Exposure:	South, South West
Age:	From 26 years
Harvest time:	From the beginning of October
First vintage:	1985
Production:	70,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks 80 -120 HI for 5 days (28°C)
Maceration technique:	Controlled temperature for 7 days with frequent delestage
Malolactic fermentation:	Spontaneous in stainless steel vats
Type of aging container:	Slavonian and French oak barrels of 60 - 160 HI
Length of aging before bottle:	6 months
Length of bottle aging:	3-4 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0 g/L
Acidity:	5.33 g/L
Dry extract	28.03 g/L

