



ROSSO DI MONTALCINO DOC

Production area: various vineyards located in the municipality of Montalcino with a North-West exposure.

Grape variety: 100% Sangiovese.

Soil composition: marl and marly-sandy formations.

Training system: spurred cordon with 5,500 plants/ha.

Harvest: manual, in cases, in the last decade of September.

Wine-making and aging: fermentation and maceration for at least 18 days depending on the lot, at a controlled temperature of $< 28^{\circ}$ C. Aging in steel tanks for 6 months, followed by bottle aging.

Sensory characteristics: ruby red colour with good intensity. Neat and fruity at the nose, it is characterised by little red fruits, medical herbs and spices hints. At the palate it is smooth and juicy, full and balanced, with present but integrated tannins. Good and fresh persistence.