

Rosso di Montalcino D.O.C.

vintage 2006



PRODUCTION AREA:

Montalcino – Siena – S. Angelo in Colle. Hilly lands of Eocene Origin enjoying a favourable southern exposition and granting the vineyards the blessing of the sun rays the whole day long. Average height 300 mt above sea level.

WEATHER CONDITIONS:

Not very cold but rainy winter. The delay at budburst was recovered by June. The abundant rainfalls during the spring allow to overcome easily the summer and bring the grapes to a very balanced ripeness.

GRAPES:

Sangiovese, locally called “Brunello” (the same variety of the Brunello di Montalcino).

VINIFICATION:

Fermentation on the skins for about 12 days at controlled temperature below 28°C in 150 hl wide and short stainless steel tanks, in order to obtain a delicate tannin and colour extraction.

AGEING:

12 months in Slavonian oak casks of 50 and 75 hl and in smaller extent in French oak barriques. Refinement in bottle.

MAIN FEATURES

COLOUR:

Ruby red with youthful violet hues.

BOUQUET:

Vinous, inviting and rich. The spices of the oak frame the full and fresh fruit with elegance.

FLAVOUR:

Structured, clear and warm. The mellow tannins impress the palate and great Sangiovese fruit of Montalcino alternates the delicate nuances of the wood in a very long aftertaste.

ALCOHOL

CONTENT:

13.5% vol

TOTAL

ACIDITY LEVEL:

5.6 g/l

SERVING

TEMPERATURE:

18° C