



PRODUCTION AREA:

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

WEATHER CONDITIONS:

Not very cold but long winter, with few rainfalls. A late bud burst has limited the damages caused by the frost of April 8th, which has, none the less, reduced production in many vineyards. After the rain of April 21st, there haven't been rainfalls until after harvesting. Temperatures with ranges above 40°C in July and August.

GRAPES:

Particular clones of Sangiovese, locally called "Brunello". Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Maximum yield allowed by the Production Regulation is 80 q/ha. Vintage 2003 yield: 45 q/ha.

VINIFICATION:

Fermentation on the skins for about 18-20 days, at controlled temperature below 30° C. in 150 hl wide and short stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately.

AGEING:

4 years, 3 of which in 25,50 and 75 hl oak casks from Slavonic and Allier followed by at least 6 months of refinement in bottles placed in storage at controlled temperature.

MAIN FEATURES

COLOUR:

Deep ruby red.

**ALCOHOL
CONTENT:**

14.0% vol

BOUQUET:

Complex, full-bodied. The oak spices are well balance with the inviting fruit.

**TOTAL
ACIDITY LEVEL:**

6.0 g/l

FLAVOUR:

The full body wraps up a considerable quantity of mature tannins making it enjoyable even if young. Long and warm aftertaste.

**SERVING
TEMPERATURE:**

18° C

Pour the wine into ample glasses