

Rosso di Montalcino D.O.C.

vintage 2003



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 long winter, with few precipitations. 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 precipitations until after harvesting. There has never been, within living memory, such a dry summer! Temperatures with ranges above 40°C in July and August.

GRAPES:

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

VINIFICATION:

About 10-12 days of fermentation on the skins, at controlled temperature below 28° C in 150 hl wide and short stainless steel tanks, designed and built to the purpose of obtaining a delicate tannin and colour extraction.

AGEING:

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

MAIN FEATURES

COLOUR:

Deep ruby red, with youthful violet hues.

BOUQUET:

Intense and concentrated, with a mature varietal fruit, pleasant vinous freshness woven with the scents of the oak.

FLAVOUR:

Full and complex. A very fruity body enriched by spicy oak nuances emerges from a background of noble tannins.

ALCOHOL

CONTENT:

13.9% vol

TOTAL

ACIDITY LEVEL:

5.7 g/l

SERVING

TEMPERATURE:

18° C