

Rosso di Montalcino D.O.C.

vintage 2004



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:

Optimal weather conditions. Good spring raininess, not excessive temperatures in July and August with a few beneficial rainfalls. The vines have led grapes to perfect maturation. After some very early vintages, in 2004 there is a return to a “normal” harvest time, with beginning on September 20th for Sangiovese.

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 smaller extent in French oak barriques. Refinement in bottle.

MAIN FEATURES

COLOUR:

Intense ruby red, with youthful violet hues.

wood in a very long aftertaste.

BOUQUET:

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

ALCOHOL CONTENT:

13.5% vol

FLAVOUR:

Structured, clear and warm. The mellow tannins impress the palate and the great Sangiovese fruit of Montalcino alternates with the delicate nuances of the

TOTAL ACIDITY LEVEL:

5.8 g/l

SERVING TEMPERATURE:

18° C