

Rosso di Montalcino D.O.C.

vintage 2007



PRODUCTION AREA:

Montalcino - Siena - Locality Sant'Angelo in Colle. Hilly lands of Eocene origin facing South to South West, granting the vineyards the blessing of sun rays the whole day long. Average height 300 m above sea level.

WEATHER CONDITIONS:

Mild winter with few rainfalls. High temperatures in spring followed by a moderate summer season. Helpful rainfalls in August led to a regular harvest.

GRAPES:

Sangiovese, locally called "Brunello" (the same vine with which Brunello di Montalcino is produced).

VINIFICATION:

Fermentation on grape skins for about 10 - 12 days at controlled temperature below 28° C in shallow, wide steel tanks (150 hl), in order to obtain a delicate tannin and colour extraction.

AGEING:

12 months, some in French oak barriques, the rest in Slavonian oak casks of 50 and 75 hl, followed by refinement in bottle.

MAIN FEATURES

COLOUR:

Ruby red, with youthful violet hues.

ALCOHOL

CONTENT:

14% vol

BOUQUET:

Impressive scent and power of the great Sangiovese varietal fruit.

TOTAL

ACIDITY LEVEL:

5.4 g/l

FLAVOUR:

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

SERVING

TEMPERATURE:

18° C