

Rosso di Montalcino D.O.C.

vintage 2008



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:

Heavy spring rains. Summer temperatures in the seasonal average. Slight yield reduction due to the hailstorm of August 15. The harvest time was regular and rainless.

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 between 25 and 75 hl, followed by refinement in bottle.

MAIN FEATURES

COLOUR:

Deep ruby red with violet hues.

ALCOHOL CONTENT:

14,5% vol

BOUQUET:

Intense, ample with hints of ripe fruit: berries and raspberries well balanced with the typical scents of the wood.

TOTAL ACIDITY LEVEL:

5.6 g/l

FLAVOUR:

Full and structured. Supple and wrapping tannins. The spicy hints originating from the oak are perfectly balanced with the Sangiovese varietal fruit.

SERVING TEMPERATURE:

18° C