

Rosso di Montalcino D.O.C.

vintage 2009



PRODUCTION AREA:

Montalcino - Siena - Locality Sant'Angelo in Colle. Hilly lands of Eocene origin enjoying a favourable southern and granting the vineyards the blessing of the sun rays the whole day long. Average height 300 m above sea level.

WEATHER CONDITIONS:

Winter rains in the seasonal average. The heavy spring rainfalls slightly delayed the vegetation growth. Typical dry summer with few rains. Regular harvest time with healthy and ripe grapes.

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 youthful violet hues.

BOUQUET:

Intense and fruity. The perceptible hints of flowers, ripe raspberries and berry are perfectly balanced with the pleasant scents typical of the oak.

FLAVOUR:

Full and well structured with pleasant present tannins. The great Sangiovese fruit layered with the delicate nuances of the wood in a very long aftertaste.

ALCOHOL

CONTENT:

14,5% vol

TOTAL

ACIDITY LEVEL:

5.3 g/l

PH:

3.41

SERVING

TEMPERATURE:

18°C.