

# Rosso di Montalcino DOC

## vintage 2010



### PRODUCTION AREA:

Montalcino – Siena - Sant'Angelo hill overlooking the Orcia River, facing South-South/West and exposed to sun ray all day long.  
Average height 300 m above sea level.

### WEATHER CONDITIONS:

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was proper in September with temperatures pleasant during the day and fresh during the night. The maturation evolved perfectly.

### 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, complex and fruity. The typical hints of ripe red fruits are perfectly balanced with the pleasant scents characteristic of the oak.

#### TOTAL

#### ACIDITY LEVEL:

5.3 g/l

#### FLAVOUR:

Pleasant, balanced and well structured. The detectable fruity aromas shift to the delicate spices leading to a long and lingering aftertaste.

#### SERVING

#### TEMPERATURE:

18°C.