



# Rosso di Montalcino D.O.C.

## Vintage 2011



- 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:** The heavy spring rains and the high temperatures brought the growing season forward ten/fifteen days causing an early “veraison” in the second decade of July. Between late August and early September the temperatures were high. Early harvest of over a week, with very low yields but good quality of the grapes.
- Grapes:** Sangiovese, locally called "Brunello" (the same variety used in the production of Brunello di Montalcino).
- 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 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.
- Bouquet:** Vinous, ample and complex. The deep hints of ripe red fruits are perfectly balanced with the pleasant scents of the oak.
- Flavour:** Full and balanced with soft and enveloping tannins. Long and pleasantly fruity aftertaste.

**Alcohol:** 14 %

**Total acidity level:** 5,3 g/l

*Serving temperature: 18°C*



Col d'Orcia – Montalcino – Siena

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