



Rosso di Montalcino D.O.C. Vintage 2012

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:

After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favouring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration 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 in Slavonian oak casks between 75 and 150 hl, followed by refinement in bottle.

MAIN FEATURES

Colour: Deep ruby red with violet hues.

Bouquet: Intense, fruity and elegant, the evident hints of ripe red fruits (blackberry and raspberry) are perfectly balanced with the pleasant scents of the oak originated by the ageing in the barrels.

Taste: Good structure, warm and full-bodied, with soft elegant tannins.
Long and persistent pleasant fruity aftertaste.

Alcohol Content: 14 %

Total Acidity: 5,5 g/l

Serving temperature: 18° C