



Rosso di Montalcino Vintage 2013 *Organic*



Production area:

Col d'Orcia own vineyard, located in Montalcino, on the hill overlooking the Orcia River, facing south. Average height above sea level of 250 meters

Weather Conditions:

A good rainy winter restored the humidity soil level after the droughty 2012. Budding and flowering took place during the typical periods of recent years and a regular summer weather was in line with the "traditional" vintage of the past. The harvest of the Sangiovese began on the third week of September helped by timely rains and temperature changes.

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 color extraction.

Ageing:

12 months in Slavonian oak casks between 25 and 75 hl followed by refinement in bottle.

MAIN FEATURES

Colour: Deep ruby red with violet hues

Bouquet: Fruity, ample and complex with typical notes of red ripe fruits combined with the oak scents originated by ageing in barrels.

Flavour: Pleasant and well balanced, it has a good structure. The soft tannins lead to a sapid, fruity and persistent aftertaste.

Alcohol: 14%

Total acidity: 5,1 g/l