



Rosso di Montalcino D.O.C

Vintage 2014

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: Mild and rainy winter with temperatures higher than the average. The whole process of maturation was anticipated by the intense and persistent rainfalls in June and July followed by a sunny September with mild temperatures. Elegant and fine structure with low alcoholic content.

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° in shallow, wide steel tanks (150 hl) in order to preserve a fresh and long-living fruit.

Aging:

12 months in Slavonian oak casks between 75 and 150 hl. followed by refinement in bottle.

TASTING NOTES

Colour: Deep ruby red with violet hues.

Profumo: Ample and fruity with typical notes of Sangiovese red fruity balanced with the oak spices.

Flavour: Good structure, soft and pleasant tannins combined with a fresh acidity. Sapid, persistent and nicely fruity aftertaste.

Alcool: 13,5%

Acidità totale: 5,3 g/l