



Rosso di Montalcino

Vendemmia 2015

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: Winter was rather dry with low temperatures in January and February. Spring rains, within the seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day/night temperature excursions allowing a perfect ripeness 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° in shallow, wide steel tanks (150 hl) in order to preserve a fresh and long-living fruit.

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: Ample and fruity with typical notes of small red ripe fruits, blackberry and cherry, well balanced with the oak spices.

Flavour: Good structure, soft and pleasant tannins. The aftertaste is long, persistent and fruity.

Alcohol: 14 %

Total acidity: 5,5 g/l

