



Rosso di Montalcino D.O.C.

Vendemmia 2016

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:

The mild winter has accelerated the vegetative season, then the spring rains bring the season in the average. From the second ten of June, and for the whole month of July the temperatures had a gradual and beneficent raising. August had notable thermal excursions and absence of rain generating an optimal condition for the perfect maturation 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 preserve a fresh and long-living fruit.

Ageing:

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
- Bouquet:** Fruity and complex with red fruits aromas combined with a light spicy note.
- Flavour:** Good structure, soft and pleasantly fresh tannins. The aftertaste is sapid and lasting.
- Alcohol:** 14%
- Total acidity:** 5,3 g/l