

ROSSO DI MONTALCINO DOC

From the attentive selection of grapes in the 15 hectares registered to Rosso di Montalcino arises this wine, which is characterized by freshness and elegance. The aging in the wood gives to the wine roundness and pleasantness, making it perfect for every occasion.

2016 ROSSO DI MONTALCINO DOC

Grape variety: Sangiovese Vineyards: 15 hectares Age of the vines: 15-20 years Soils: rich in schist and galestro Altitude: 150-420 m a.s.l Yield: 70 quintal/hectare

Harvest: manual, second half of September to the first week of October **Vinification**: after the manual selection on the sorting table, fermentation is carried out in stainless steel tanks at controlled temperature (maximum

26 °C)

Barrel ageing: 12 months in oak barrels, 60% in barriques of 225 l

and 40% in big oak barrels of 30 hl

Bottle ageing: 6 months

Alcohol content: 14.5 %

Acidity: 5.2 g/l

Sugar content: <0.5 g/l

Tasting Notes:

Color: bright ruby red, medium intensity.

 $\underline{\text{Nose}}\textsc{:}$ complex and embracing. Aromas of cherry and red currant followed

by hints of eucalyptus, licorice, rose and white pepper.

<u>Palate</u>: the attack is direct and vertical. Tannins are fine and elegant. The palate has a good correspondence to the nose. It has good acidity that leads to a long and fresh finish. Slightly balsamic in the retro nasal.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:

The winter was rainy and cold. The average spring rainfall made it possible to create water reserves to overcome the hot summer months. July, August and September were characterized by excellent temperature variations, with sunny days and cool and breezy nights, which favored the production of perfectly ripe grapes, with high acidity and a nice aromatic potential.

Number of stars: five.



SCORES:

90/100 James Suckling
Due bicchieri neri– Gambero Rosso



