



ROSSO DI MONTALCINO DOC 2014

We made this Rosso di Montalcino from our vineyards located in the southwest of Montalcino at an altitude of 300-350 meters above sea level facing the sea and the Maremma. This is Montalcino's hottest area. Here the soil consists of sandstone and rocky marl, which allows the production of well-structured, mineral wines.

NOTES

Variety: 100% Sangiovese

Ageing: 12 months

To be opened: 10 - 12 years

Alcohol content: 13.5%

Total acidity: 5.9 g/l

Serving temperature: 18°

2010 VINTAGE

A very good vintage despite challenges and cool, rainy weather conditions. The wines nevertheless have excellent acidity and good levels of maturation thanks to painstaking selection in the vineyard. This red is a mere representation of a cool vintage, rich in aromas and enjoyable acidity. Excellent minerality.

TECHNICAL NOTES

Altitude: 330 - 350 m above sea level

Aspect: south, southwest.

Soil composition: Pliocenic in origin, chalky, rich in bone and fossil fragments

Training system: spurred cordon

Vine density: 5,000 vines on average per hectare with vine spacing 2.50 x 0.80

Age of the vines: 18 - 25 years

Yield per hectare: 70 q.li.

Average production per vine: 1.3 kg.

WINEMAKER'S NOTES

Rosso di Montalcino 2014 is fruity, fresh and elegant. Traditionally vinified with spontaneous fermentation driven by native yeasts, the wine is refined for 12 months in untoasted 54hl natural French oak casks. Bottle refinement for 3 months minimum. Floral aromas with nuances of ripe red fruit. Well balanced and fresh in the mouth with perfect inherent acidity that pairs with the well-developed tannins. Persistent, all-round finish.

Superb with pasta dishes, salami, prosciutto and meat.