



## **ROSSO DI MONTALCINO - 2006 - DOC**

- Production area: Montalcino (Siena), Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
- Vineyard: The soil is rich in clay and has low fertility.
- Weather conditions: The winter was rainy and not too cold, the slight delay in budburst was recovered by June. A rainy spring has permitted to go through summer without any water stress, leading to a very balanced maturity. Harvest on September 12 and 13.
- Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.
- Vinification: Fermentation on the skins for 11 days at controlled temperature (below 30°C) in 80 hl short and wide stainless steel tanks.
- Ageing: 50% of the wine is aged for 12 months in partially new barriques.

### **Tasting notes:**

- Colour: Ruby red, with purple reflexes.
- Bouquet: The deep and young varietal Sangiovese fruit is framed with elegance by the noble spices of the oak.
- Taste: Full and tasty, the varietal fruit and the good wood are in great balance. Important structure with polished tannins in a rich body, with a long and charming aftertaste.

### **Analytical Data:**

Alcohol:	13.4%	Total acidity:	5.2 g/l
Dry extract:	29.0 g/l	Volatile acidity:	0.43 g/l
Total SO <sub>2</sub> :	67 mg/l	Free SO <sub>2</sub> :	25 mg/l
Ashes:	2.5 g/l	pH:	3.31

Pour in Bordeaux glasses at 17°C

Production of vintage 2006: 10'260 bottles.