

Rosso di Montalcino 2019 DOC



Production area	Montalcino, Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
Vineyard	The soil is rich in clay and has low fertility. Spacing: 2,40x0,90 m, 4'600 vines/ha.
Weather conditions	Generous vintage! Cold spring with few rains. Summer started off with copious rains and continued with regular temperatures. Storage of water reserve led to a rich vegetative development. During september, sunny days and fresh nights helped the grapes to reach ideal maturation. Harvest on September 20 th .
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with accurate grape selection of the best bunches.
Vinification	Fermentation on the skins for 15 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks.
Aging	12 months in cask and stainless steel, to preserve freshness. Bottled on December 15 th , 2020.
Color	Ruby red of great intensity.
Bouquet	Wide and inviting. The expressive fruit of Sangiovese variety is very clear.
Taste	Nice balance between volume and elegance, with a vertical structure. Long, clean and mineral aftertaste.

Serving temperature 16-18°C

Production of vintage 2019: 10'666 bottles