



ROSSO DI MONTALCINO DOC

Production area	Castelnuovo dell'Abate - 365 m above the sea level.
Soil characteristic	Limestone rich in stone marl
Grapes	100% Sangiovese
Planting density	5.500 plants/Ha
Vineyard b. sistem:	Spur Pruned
Age of vineyards	about 15-20 years older.
Alcohol	14,50%
Vinification	After the hand selection and harvesting of the grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.
Aging	14 months in french tonneaux from 5 hl
Bottle-aging	4 months
Colour	Bright ruby red with violet reflections.
Bouquet	Intense, fresh, fruity with typical variety of violet, cherry, plum
Taste	Soft tannins, good acidity, Gentle, soft with intense lenght
Pair with	meat, game and cheese

