



VISCONTI S.S.

ORGANIC CERTIFICATION FROM THE 2018 HARVEST



ROSSO DI MONTALCINO DOC

In 1990, Carla Visconti, wife of Flavio Fanti, decided to make her Brunello di Montalcino, from the vineyards La Palazzetta. Respect for the territory, care for the vines, and responsible winemaking come together in this intense and powerful traditional style wine.

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



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