



## ROSSO DI MONTALCINO



Name of the wine:

Composition and varieties: 100% Sangiovese

Soil: Clay - limestone, and limestone - marl

Vendemia Date: September 2003

Wine yield: 40 hl / ha

Total amount: 22500 lt.

Fermentation: In stainless steel vats and winemaker wood for about 12 - 18 days

at 30 ° C at most, in part cold maceration.

Type of yeast: Spontaneous fermentation with indigenous yeasts.

Bottling: August 2005

Tasting:

It goes: A meat, cheese and dishes seasoned with fresh olive oil.

Serve at: 16 ° - 18 ° C.

To drink: 2011 - 2019

Alcohol content (vol.%) 14.50