



## Rosso di Montalcino

Garnet-red in color and with an intriguing acidity, it opens on the nose with powerful fruity notes, intense and enveloping, spicy, and maintains an articulate gustatory pleasantness, with a full and austere flavor, velvety and soft.

**VINTAGE** 2011

**DESIGNATION OF ORIGIN** DOC

**GRAPE VARIETIES** 100% Sangiovese

**PRODUCTION ZONE** Montalcino (Si)

**HARVEST PERIOD** 18 - 22 September

**AVERAGE AGE OF VINES IN PRODUCTION** 15 - 25 years

**FERMENTATION'S LENGHT** 8 days

**TYPE OF FERMENTATION** Thermoconditioned and unleavened

**TIME SPENT ON SKINS** 18 days

**YEARLY PRODUCTION** 100.00 hl.

**AGEING** 6 months in 25 Hl Slavonian oak barrels and 6 months in French barriques

**BOTTLE AGEING** 3 months before the release on the market

**BOTTLING** February 2013

**BOTTLES PRODUCED** 13.333 of 0.750 l

**ALCHHOOL CONTENT** 14.00%