



## Sant'Antimo Rosso Magnus

A blend of 40% Sangiovese, 30% cabernet sauvignon and 30% petit verdot. The color is intense, purplish; candied cedar, blueberries, and red berry fruit are in evidence on the nose. The palate reveals great elegance and long persistence, thanks to fine-grained tannins and glyceric richness in the finish, in excellent olfactory correspondence.

**VINTAGE** 2011

**DESIGNATION OF ORIGIN** DOC

**GRAPE VARIETIES** 20% Sangiovese, 60% Cabernet Sauvignon, 20% Petit Verdot

**PRODUCTION ZONE** Montalcino (Si)

**HARVEST PERIOD** 25-28 September

**AVERAGE AGE OF VINES IN PRODUCTION** 13 years

**FERMENTATION'S LENGHT** 12 days

**TYPE OF FERMENTATION** Thermoconditioned and unleavened

**TIME SPENT ON SKINS** 19 days

**YEARLY PRODUCTION** 25,00 hl.

**AGEING** 18 Months in French oak barriques (Allier)

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

**BOTTLING** March 2013

**BOTTLES PRODUCED** 3,333 da 0.750 l.

**ALCHHOOL CONTENT** 14.00%