



ROSSO DI MONTALCINO

DOC Rosso di Montalcino

Pleasant and modern wine, characterized by a fresh and well-rounded Sangiovese. Intense varietal aromas are the result of a combination of tradition and modern techniques in the cellar.

Production area: Rosso di Montalcino Castiglione del Bosco comes from a careful selection of grapes from the vineyards located in the area of the property named Gauggiole.

Type of soil: the vineyards in the area of Gauggiole are at a height of 250 m above sea level facing south-southeast. It is a medium soil, mostly clay with a microclimate heat and dry in summer and wetter in winter and spring. Ideal conditions for a Sangiovese fresh and full of fruity aromas.

Grapes: 100% Sangiovese.

Vineyard: Density is approximately 4,500 plants per hectare. The yield of grapes into wine, stood at 50 hl, with an average production of 70 quintals per hectare.

Vinification: the grapes are hand harvested and transported to the winery in small boxes of 20 Kg. A careful selection (made by hands) of the cluster and the berry is done before pressing. The filling of the tanks of wine is done only with the force of gravity, without using mechanical means. Alcoholic fermentation lasts for 15 days at a constant temperature of 28 ° C.

Maturation and aging: after the malolactic fermentation, the Rosso di Montalcino is transferred to French oak barriques (30% new oak barrels, 70% barriques of first and second pass) where it stay in aging for 6 months.

Before the release on the market, the wine refine its quality in the bottle for 6 months.

Tasting notes: The colour is ruby red, nose is delicate and full of typical varietal aromas. In the mouth it is pleasant and harmonious. Its unique versatility makes it suitable for everyday use.

Serving suggestions: Excellent with pasta dishes with meat sauces and tomatoes, red meat and medium aged cheeses.

Available Vintages and Rating: 2007: ★★★★★ 2008: ★★★★★

Yearly production: 2007: 48.000 0,75 liters bottles
2008: 40.000 0,75 liters bottles

