



ROSSO DI MONTALCINO 2006

Classification	Rosso di Montalcino DOC
Composition	The soil is characterized by a larger presence of clay. The microclimate is hot and dry in the summer and more humid in the winter and spring. As a result, the wines from this area are refined and elegant.
Origin	Rosso di Montalcino of Castiglione del Bosco comes from the vineyards located in the Gauggiolo area, approximately 300 meters above sea level, on the northern side of the property.
Grape Variety	100% Sangiovese
Training System & Average Yield	Cordon Trained, Spur Pruned - 70 quintals/Ha
Vinification	The grapes are hand picked during the first two weeks of October. After the grapes are manually selected, they are destemmed and lightly pressed in a crusher. The alcoholic fermentation take place in stainless steel tanks for about 10 days at a temperature of 28°C, followed by a maceration of the skin for further 6-8 days.
Aging	After the malolactic fermentation, Brunello di Montalcino is transferred into French oak barriques (50% new and 50% of second usage). The aging in barrels lasts 6 months. After being bottled, the wine is aged for another 6 months before being released to the market.
Alcohol	14% vol.
Total Acidity	5,45 g/l
Dry Extract	29,2g/l
pH	3,37
Tasting Notes	Its versatility makes it a favorable choice as an everyday wine. Ruby red in color, it boasts the delicate aroma of small red berries. On the palate, it is soft and harmonious.
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