



ROSSO DI MONTALCINO DOC 2015

We made this Rosso di Montalcino from our vineyards located in the southwest of Montalcino at an altitude of 300-350 meters above sea level facing the sea and the Maremma. This is Montalcino's hottest area. Here the soil consists of sandstone and rocky marl, which allows the production of well-structured, mineral wines.

NOTES

Variety: 100% Sangiovese

Ageing: 12 months

To be opened: 10 - 12 years

Alcohol content: 13.5%

Total acidity: 5.5 g/l

Dry Extract: 28 g/l

Serving temperature: 18°

2015 VINTAGE

5 STARS

A vintage to remember with great characteristics for well-balanced wines, thanks to an optimal climate, the right temperatures and timely rainfall, with a well-proportionate mix of favorable weather and the wise work of our winemakers. We can say that the year 2015 could be counted among the best vintages ever.

TECHNICAL NOTES

Altitude: 330 - 350 m above sea level

Aspect: south, southwest.

Soil composition: clay with parcels of rocky and galestro soil

Training system: spurred cordon

Vine density: 5,000 vines on average per hectare with vine spacing 2.50 x 0.80

Age of the vines: 18 - 25 years

Yield per hectare: 70 q.li.

Average production per vine: 1.4 kg.

WINEMAKER'S NOTES

Rosso di Montalcino 2015 is fruity, fresh and elegant. Traditionally vinified with spontaneous fermentation driven by native yeasts in stainless steel tanks, the wine is aged for 12 months in untoasted 54hl French oak barrels. Bottle refinement for 3 months minimum. Floral aromas with nuances of ribes and red forest fruit. Well balanced and fresh in the mouth with perfect inherent acidity that pairs with the well-developed tannins. Persistent, all-round finish.

Superb with pasta dishes, salami, prosciutto and meat.