



2008

SANT'ANTIMO ROSSO D.O.C.

A blend of Sangiovese and Merlot. Intense colour tending towards violet, pleasant and intense nose with hints of red berries, very elegant and persistent taste, thanks to fine tannins and glyceric richness in the finish.

Characterized by a memorz of fruit such as sour cherry, plum and currant.

Production area

Area of Montalcino (Si)

Grape varieties

70% Sangiovese Grosso, 30% Merlot

Soil properties

Average mixture with considerable skeleton

Vines

4 lots with Sangiovese Grosso, 1 with Merlot, varying in orientation, clones and rootstock and sun exposure.

Orientation

Partly full sun exposure. Partly on the Northeastern ridge, less exposed to the risks of hot and dry years.

Altitude

350 msl.

Harvest time

from 15 to 30 September

Output

Grapes: 50q/ha, wine: 35hl/ha

Harvesting method

Harvested by experienced staff of the estate, who know about the harvesting criteria. The grapes are gathered in the five lots in different phases, as the lots are distinguished by differencing rootstock, clones and orientation, thus guaranteeing the health and ripeness of the grapes. In every lot the best grapes, destined for separate vinification, are harvested in a first passage.

During the second passage we gather what we call the "second class", but we still leave those bunches with mildewed and sun-dried grapes on the ground.

Vinification

3 first selections expressing three different lots, 1 second selection and the Merlot (in total 5 different masses), are vinified separately. After mechanical separation and pressing with added dry ice the small steel fermenting vats are

filled and the must is cooled down with the help of cooling facilities and dry ice, to hinder the fermentation process for 36/48 hours. Fermentation temperature is about 28° C, the fermentation process lasts 15/20 days, contact with the grape skins lasts for up to 30 days, during the fermentation the must is pumped over, manually mixed and slightly pressed. Only after racking the various first selections are composed, in order obtain every year the best possible product of the vintage.

Ageing

18 months in small casks (barriques and tonneaux) used for the first or second time.

Date of bottling

July 2010 with preventive filtering at 10micron.

Bottle ageing

minimum 12 months

Quantity produced

2000 bottles of 0,75 l

Alcohol content

14,00%

Chemical and physical properties

Density: 0.99406
Total acidity: 5.7 g/l
Sulphur dioxide: 83 mg/l
Dry extracts: 33 g/l
Polyphenoles: 2400 mg/l
Sugar: 1.5 g/l

Hand picked, first class natural cork capping 26x49

TASTING

Uncork 30 minutes before serving, leave to breathe in a decanter.

Suggested serving temperature 20° C