



2011

ROSSO di MONTALCINO D.O.C.

Made for people who appreciate the unique experience of each glass of wine, and the surprising diversity of this wine compared to standard wines "made according to the prevailing taste". Here fruity notes like sour cherry and wild berries, are combined with slight hints of vanilla and liquorice on the palate. With its balanced, full and persistent taste, this wine gives its best with first courses such as pasta with meat sauces, or grilled meat, roasts and middle-ripe cheese.

Production area

Montalcino area (Si)

Grape varieties

Pure Sangiovese Grosso 100%

Soil properties

Average mixture with considerable skeleton

Vines

4 lots with Sangiovese Grosso, 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 20 September to 10 October

Output

grapes: 50ql/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 (in total 4 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

50% for 12 month in oak barrels of 15 ql, 50% in steel vats.

Date of bottling

June 2013 with preventive filtering at 10micron.

Bottle ageing

minimum 12 months

Quantity produced

2000 bottles of 0,75 l

Alcohol content

13,50%

Chemical and physical properties

Density: 0.9959

Total acidity: 5,63 g/l

Sulphur dioxide: 81 mg

Dry extracts: 32,50 g/l

Polyphenoles: 2900 mg/l

Sugar: 2,9 g/l

Hand picked, first class natural cork capping 26x44

TASTING

Uncork 30 minutes before serving.

Suggested serving temperature 20° C