



## SANT'ANTIMO ROSSO DOC

*A blend of Sangiovese and Merlot, its color is brilliant, verging on violet; the bouquet is appealing and intense, with notes of red berry fruit. On the palate, the sweet, fine-textured tannins and rich, soft finish make this an extremely elegant and very persistent red, reminiscent of marasca cherries, plums and currant.*

### **Location of the vineyards**

Within the township of Montalcino (province of Siena)

### **Grape varieties**

60% sangiovese + 40% Merlot

### **Soil type**

Mixed clayey terrain, with a considerable percentage of skeleton (i.e., stones and gravel)

### **Altitude**

350 meters above sea level (1,148 feet)

### **Harvest time**

From September 15th to September 25th

### **Yields**

Crop yield: 60 quintals per hectare (2.4 tons per acre);  
Wine: 42 hectoliters per hectare (16.9 hl. per acre)

### **Vinification**

Grapes are mechanically soft-pressed and de-stalked at a controlled temperature, then the must is placed in small, stainless steel vats, where it is cooled by means of dry ice and the state-of-the-art refrigerating equipment. Thus, the beginning of fermentation is delayed by some 36/48 hours. Fermentation temperature is approximately 28° C (82.4° F) and fermentation itself lasts 15/20 days, with maceration on the skins for 30 days, all the time carrying out manual remontages, pumpovers and délestages.

### **Ageing**

Sojourns 18 months in oak, with approximately 30% of the wine in new barriques and tonneaux, the rest in 2nd-year ones.

### **Bottle age**

3/4 months

### **Average yearly production**

2,000 bottles of 750 ml.

### **Alcohol content**

13.5% by vol.

