

Rosso di Montalcino D.O.C.



A distinctive red wine with a harmonious taste and nose. The result of a pact between the generous elements of the land and man's desires. This wine is noted for its brilliant ruby red colour, intense and persistent nose with accents of fruit; soft on the palate with magnificent fragrances. A wine to accompany all styles of food.

GRAPE: Sangiovese Grosso

AGING: in barriques and in oak vats for about 13/14 month

HECTARES OF VINEYARD: 1,5 hectares

PLANTING DENSITY: 4500 stocks of selected clones for hectares

ALCOHOL: 14%

TOTAL ACIDITY: g/l 5.10

NET VOLATILE ACIDITY: g/l 0,57

TOTAL DRY EXTRACT: g/l 29.51

SUGGESTED SERVING TEMPERATURE: 18° C

BOTTLES: 75 cl. capacity

PRODUCTION: 16.000 bottles



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