

TECHNICAL SCHEDULE ROSSO DI MONTALCINO 2010

Characteres : The season was very good with a spring that brought the right water supply to the vines giving an ideal condition for the ripening of grapes. Quite a hot summer and an excellent September permitted a high quality vintage.

Grapes : 100% Sangiovese Grosso.

Vintage : During the first week of October the grapes were hand gathered and selected in baskets (20 kilos). Being the cellar very near, grapes were quickly destalked and softly crashed then put by gravity into the steel tanks. There keeping temperature always under control, grapes started their fermentation.

Wine-Making: Traditional way of wine-making were adopted. Permanence of grapes on the dregs lasted 15 days at the temperature of 29° C. max. During the first week of fermentation with pump-over we make punch-down and some delestages to obtain an excellent extraction of the color, good body and staff.

Aging process: After several pouring off into steel tank and after the malic fermentation was put in oak-barrels containing 20/30 HL there it remained for 3/4 months. Bottled in September and stored in a place where humidity and temperatures are always kept under control.

Color : Brilliant ruby red.

Bouquet : Intense scent of currant with spicy hints.

Flavor : Warm , sapid ,good body , balanced, harmonic with good structure. The aromatic sensation of wild cherry and red woods fruits with pepper and clove.

Food Pairing : All-menu wine, best with braised , roast , grilled-meat and medium aged cheeses.

Data :	Alcohol :	ml 100	13,98
	Total acidity	g/l	5,19
	Dry extracts	g/l	29,30
	Reducing sugars	g/l	1,6
	Volatile acidity	g/l	0,52
	Total SO2	mg/l	56,0