

TECHNICAL SCHEDULE ROSSO DI MONTALCINO 2013

- Characters:** One of the most classic vintage ever had in the last 10 years.
After quite fresh spring and summer, characterized by some rains, we had a September-October rich of sun but never too warm. The result was a late harvest that we never seen from the 90s. From this great climate we obtained a constant and ideal maturation of Sangiovese's grapes.
- Grapes:** 100% sangiovese grosso
- First year of production:**1992
- About the vines:** Grapes come from three different vines, exposed to North: their ages are 5, 15 and 22 for a total extension of 7 hectares. We get 4.5 tons of grapes per hectares.
- Vintage:** In mid October, grapes were hand harvested and selected in baskets (20 Kilos) and quickly carried inside thanks to the proximity of the winery.
Grapes had then a gravitational fall, a destalking and a soft crunch. Afterwards they got into thermocontrolled tanks to ferment.
- Winemaking:** It is adopted the system of traditional classical fermentation with permanence on marcs for 19 days at a maximum temperature of 29°C.
During the first week of fermentation there are ripassings of must over the dregs, periodical pressings and some delestages in order to obtain an excellent colouring intensity, body and stuff.
- Ageing:** Once the fermentation and the following soaking are over, wine is drawn off.
Malic retrogradation is cheked and wine has several pouring off and stays for a short period in Slavonian and French oak barrels, containing 20 hl. In this case, due to the particular year, we did choose to keep this wine 9 months more into the barrels for a total of 15 months.
- Color :** Brilliant ruby red.
- Bouquet :** Intense scent of currant, wild cherry and violet with officinal herbs.
- Flavor :** Very fresh character that came from his great acidity and sapidity. Great body, balanced, with a really long finish for a Rosso di Montalcino. Very good potential life of 15-20 years.
- Food matches:** This red wine is excellent throughout the whole meal. It matches stewed, roasted or grilled meats and medium matured cheeses.

Data :

Alcohol :	ml 100	13,58
Total acidity	g/l	5,11
Dry extracts	g/l	27,95
Reducing sugars	g/l	0,90
Volatile acidity	g/l	0,49
Total SO2	mg/l	63,00