

## TECHNICAL SCHEDULE ROSSO DI MONTALCINO

- Grapes:** 100% sangiovese grosso
- First year of production:** 1992
- About the vines:** Grapes come from three different vineyards, exposed to North for a total extension of 8 hectares. We get 4.5 tons of grapes per hectares.
- Harvest:** Grapes are 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 thermo-controlled tanks to ferment.
- Winemaking:** It is adopted the system of traditional classical fermentation with permanence on skins for 18 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 checked and wine has several pouring off and stays for almost one year in Slavonian and French oak barrels, containing 20 hl.
- Bottling:** At the end of aging wine obtain DOC certification and is filtered and then bottled.  
After a couple of months of aging into the bottle is ready to be realized.