

ROSSO DI MONTALCINO DOC



ROSSO DI MONTALCINO D.O.C.

An old traditional wine that is fresh and velvety, the grapes for the Rosso di Montalcino come partly from the same vineyards dedicated to the production of Brunello and partly from more recently planted vineyards. Pure Sangiovese with fruity aromas, notable structure and persistence, it is both an elegant and very versatile wine.

TECHNICAL SHEET

Varietals: 100% Sangiovese (approved grapes and winery selected).

Growing method: Double spurred cordon.

Harvest: Control of the maturation and selection of the best grapes; manual gathering of the grapes in small baskets; quick transfer to the wine cellar for winemaking.

Winemaking: Light destemming and crushing; alcoholic fermentation at controlled temperatures with frequent pumpovers; medium maceration on the skins with constant sampling and chemical analyses to determine the optimal date for racking.

Aging: In 12 to 54 hectoliter Slavonian and French oak barrels (5-10% barriques) for 1 year followed by aging in the bottle for at least 6 months.

Enologists: Laura Sutera Sardo, Paolo Caciorgna

Agronomists: Laura Sutera Sardo, Lucia Sutera Sardo

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