

# ROSSO DI MONTALCINO 2021 DOC

**Grapes:** 100% sangiovese

**Vinification:** manual selection of the bunches, soft de-stemming, controlled temperature during the fermentation, 15/20 days of skins in contact with the must.

**Aging:** 12 months in 26 hl Slavonian oak barrels

**Alcohol content:** 14% Vol.

**Total hectares:** 7,47 ha

**Plants per hectare:** 5000

**Planting spacing:** 2,50 x 0,80

**Growing method:** horizontal spurred cordon and Guyot.

**Production ha:** 70 ql / ha

**Average altitude:** 350 m above s. l.

**Ideal service temperature:** 18 °C

**Color:** bright ruby red.

**Aroma characteristics:** vivid fresh cherry and violet, with hints of spice giving complexity.

**Flavor:** well-structured, great crispness and drinkability. Well balanced with an evident pleasing character.

**Food Pairings:** red and white meats, cold cuts and cheese

**Quantity of bottles produced:** 8.400

