



2007

ROSSO di MONTALCINO D.O.C.

Made for those who appreciate the unique experience of each glass of wine, and the surprising diversity of this wine compared to standard wines "made according to the prevailing taste". Here fruity notes like sour cherry and wild berries, are combined with slight hints of vanilla and liquorice on the palate.

With its balanced, full and persistent taste, this wine gives its best with first courses such as pasta with meat sauces, or grilled meat, roasts, and medium-ripe cheese.

Production area

Montalcino area (Si)

Grape varieties

Pure Sangiovese Grosso

Soil properties

Medium texture with considerable skeleton.

Vines

4 lots with Sangiovese grosso, 1 with Merlot, all differing in orientation, clones and rootstock.

Orientation

Partly full sun exposure.
Partly on the Northeastern ridge, less exposed to the risks of hot and dry years.

Altitude

350 msl

Harvest time

from 20 September to 10 October

Output

grapes: 50q1/ha, wine: 35hl/ha

Harvesting method

Harvested manually by selected staff with experience of the harvesting methods on the estate. Grapes are gathered in the five lots in different phases, as the lots are distinguished by different rootstock, clones and orientation, thus guaranteeing healthy and ripe grapes. In a first passage the best grapes of each lot are harvested and vinified separately.

In a second passage we gather what we call our "second best", but we still sort out bunches with mildewed, and over-exposed and dried grapes.

Vinification

After mechanical separation and pressing with addition of dry ice, the must is poured into small steel fermenting vats and cooled down with the help of our cooling facilities, and dry ice, to inhibit the fermentation process for 36 to 48 hours - fermentation temperature is about 28° C - the fermentation process lasts 15 to 20 days - contact with the grape skins lasts for up to 30 days - during fermentation the must is pumped over, manually mixed and slightly pressed.

Ageing

50% for 12 month in 15 q1 oak barrels first passage, 50% in steel vats.

Bottling date

15 May 2009

Minimum bottle ageing

3-4 months

Quantity produced of the 2007 vintage

2666 x 0,75 l bottles

Alcohol content

13,50%

Hand picked, first class natural cork capping 26x49

TASTING

Uncork 30 minutes before serving, leave to breathe in a decanter.

Serving temperature 20° C

