



## ROSSO DI MONTALCINO RISERVA DOC

Production area: Castelnuovo dell'Abate - 365 m above the sea level.

Soil characteristic: Limestone rich in stone marl 100% Sangiovese

Grapes: 100% Sangiovese

Planting density: 5.500 plants/Ha

Vineyard b. system: Spur pruned

Age of vineyards: about 15-20 years older.

Alcohol: 14,50%

Vinification: After the selection and harvesting of Sangiovese grapes, two days of cold maceration followed by alcoholic fermentation at controlled temperature in stainless still tanks, followed by malolactic fermentation.

Aging: About 14 months in french tonneaux

Bottle-aging: 4 months

Color: Bright ruby red with violet reflections.

Bouquet: Intense, fresh, fruity with typical variety of violet, cherry, plum

Taste: Soft tannins, good acidity, Gentle, soft with intense length

Pair with meat, game and cheese

ORGANIC CERTIFICATION FROM 2018 HARVEST

