

## ROSSO DI MONTALCINO 2021

DENOMINAZIONE DI ORIGINE CONTROLLATA



**Vineyards:** North-East side of Montalcino hill in the Canalicchio area, 300 mt altitude above sea level.



**Soil:** strong clay composition, rich of nutritive elements, as Magnesium, Potassium, Boron and Manganese.



**Grape variety:** Sangiovese.



**Training system:** spurred cordon with 4.000 vines/ha.



**Sustainability:** green manure to improve soil structure, compost with pruned shoots to keep soil fertility, sexual confusion to prevent the spreading of the vine moth.



**Vinification:** stainless steel tank with temperature controlled with pumping over and délestage, followed by medium-long maceration on the skins.



**Ageing:** 6 months in big Slavonian and French oak barrel of 25 hl, followed by a short bottle ageing.



**View:** ruby red colour.



**Bouquet:** floral, fruity, fragrant.



**Taste:** good structure and pleasantness, balanced and harmonious.



**Service temperature:** 16-18 °C



**Food pairing:** first dishes with rich sauces, cold cuts and cheeses. Recommend with "Cacciucco".



**First vintage:** 1975



**Sizes:** 0,75 l