

BRUNELLO DI MONTALCINO “ROSILDO” 2019

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



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 with careful selection of the grapes from Vigna della Creta.



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 long maceration on the skins.



Ageing: 36 months in French oak barrel of 10 hl, followed by a 12 months bottle ageing.



View: intense ruby red color turning to garnet.



Bouquet: fruity, spicy and mineral, with licorice notes; very intense, complex and fine.



Taste: great structure and elegance, with smooth tannins, harmonious and very persistent.



Service temperature: 18-20 °C



Food pairing: rich dishes with red meats and game, combined with mushrooms and truffles. Great meditation wine.



First vintage: 2015



Sizes: 0,75 l - 1,5 l