



V23092075

Sant'Antimo Rosso DOC - cl 75

Sant'Antimo Rosso DOC is produced in the area of Castelnuovo dell'Abate, an hamlet of Montalcino with an ancient winemaking tradition. It is named after the magnificent Abbey of Sant'Antimo, which sits in a beautiful valley surrounded by vineyards.



Production Area: Montalcino (Tuscany), Italy
Vine: 90% Sangiovese, 10% Colorino Toscano
Plants per Hectare: 4000-4500
Training System: Spurred cordon
Harvest Period: At the beginning of October
Yield per Hectare: 50-60 q/Ha

Characteristics:

Production Area

- > The production area is characterized by a combination of different geological eras, with mixed soils containing clay, sand and pebbles.
- > The climate is mild and tempered by a good solar exposure. Thanks to the Mount Amiata, the vineyards are protected from the cold winds and enjoy milder breezes.
- > The Sangiovese grape variety, grown in many Italian regions, here find its ideal conditions to develop its full potential; while Colorino Toscano is a Tuscan indigenous grape, which owes its name to the intense color of the skin.

Production Process

- > The grapes are picked, pressed and destemmed.
- > Fermentation takes place in steel tanks at a controlled temperature with maceration that lasts 15 days and daily pump-overs. The process of "pumping over" involves breaking the cap of the skin formed on top of the vats during fermentation to favour the continuous contact between the skin and the must. The purposes of "pumping over" are:
 - > dissolution of substances contained in the skin (yeasts, anthocyanins and tannins) into the must;
 - > aeration of the must that favors the proliferation of yeasts;
 - > cooling of the fermenting must.
- > Then the malolactic fermentation is performed. The wine thus becomes more smoother and develops complex aromas.
- > Finally the wine is naturally cold stabilized and aged in 5-hectoliter tonneaux of Slavonian oak.
- > The ageing period in wood can vary from 8 to 12 months, according to the characteristics of each vintage.





Organoleptic Characteristics:

Color and Appearance: Ruby red.

Bouquet: Lively and vinous, with fruity hints of cherry and currant, and a pleasant spicy note in the finish.

Taste: Warm, savoury, structured yet harmonious wine; it has persistent fruity flavours and graceful tannins.

Chemical Characteristics:

ABV: 13,5%

Sugar, g/l: <2

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 16-18 °C

Serving Suggestions: It goes particularly well with first courses, white meat, grilled fish.

Enjoy it within: 3 years.



Recommended Glass: Balloon.