



V23100075

### Rosso di Montalcino DOC - cl 75

Rosso di Montalcino shares the reputation of the famous Brunello and belongs to the circle of the well-known red wines from Tuscany. It can be considered the “younger version” of Brunello. The Montalcino area is naturally predisposed to the production of high quality wines, to such an extent that the local producers have procured two wines, from the same vineyards, with protected designation of origin. Rosso di Montalcino is a wine that combines vivacity and freshness with an excellent structure, bringing great elegance to the table.



**Production Area:** Montalcino (Tuscany), Italy

**Vine:** Sangiovese Grosso

**Plants per Hectare:** 4000

**Training System:** Spurred cordon

**Harvest Period:** End of September

**Yield per Hectare:** 50-60 q/Ha

#### Characteristics:

##### Production Area

> The Sangiovese grapes used to produce this wine are cultivated in a vineyard with vines of 10-15 years old located on hills rich in galestro: a schistous, draining and flaky soil. Such soils satisfy particular needs of the vine: in the rainy years the plants will not suffer from water stagnation, whilst in the dry years, the roots are encouraged to penetrate deeply into the soil, therefore finding essential water and nutrients.

##### 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 smoother and the aromas more complex.
- > Finally the wine is naturally cold stabilized and aged for one year in Slavonian oaks (5-hectoliter tonneaux and 25-hectoliter oaks).





### Organoleptic Characteristics:

**Color and Appearance:** Intense ruby red color.

**Bouquet:** Intense, characteristic, fresh and fruity (cherry, yellow peach, plum especially).

**Taste:** Rich, warm, round, well-balanced, harmonious, characterized by tannins with appreciable structure and a persistent aftertaste.

### Chemical Characteristics:

**ABV:** 14%

**Sugar, g/l:** < 2

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

**Serving Temperature:** 16-18 °C

**Serving Suggestions:** Rosso di Montalcino is a full-bodied red wine perfectly suited to fairly hearty dishes such as pasta with meat sauce, mushrooms or truffles, risotto, pork or veal and medium mature cheeses.

**Enjoy it within:** 3 years.



**Recommended Glass:** Balloon.

## Awards

**Gold Medal** - Korea Wine Challenge - KR (2019)

**3 sterne** - Prowein Premium Select Wine Challenge - Germany (2011) - VTG 2008

**Silver medal** - Seoul International Wine Competition - KR (2017)

**17.25 Points / Highly Recommended**  
Decanter Magazine - UK (2015) - VTG 2012

**Bronze Award** - International Wine & Spirit Competition - UK (2011) - VTG 2009

