



## Sant'Antimo Rosso DOC - cl 75

The Sant'Antimo Rosso Doc owes its name to the suggestive Romanesque abbey of Sant'Antimo, the pride of the artistic heritage of the town of Montalcino. Together with the best-known Brunello and Rosso, it completes the range of great red wines of a territory highly suited to the cultivation of vines. The Domus Vitae estate is located in Montalcino, in the south-west part of the denomination, near the village of Camigliano. The property of great extension includes lands cultivated with vineyards and large wooded areas. The latter determine a particularly favourable microclimate for the ripening of quality grapes. A nineteenth century ancient Tuscan farmhouse which in Italy is called 'Cassero Senese', once used as a structure to defend the territory, today houses the cellar for the vinification and maturation of the wines of the area.



**Production area:** Owned vineyards, in the area of Montalcino, Pian delle Vigne zone south-west of the centre of Montalcino. South-west exposure. Average altitude 250 - 350 metres above sea level.

**Vine:** Sangiovese, which in Montalcino is also denominated as "Brunello" (the same grape used to produce Brunello di Montalcino), Cabernet S., Merlot.

**Plants per hectare:** 3000- 3500

**Training system:** Spurred Cordon

**Harvest Period:** End of September

**Yield per Hectare:** 60-70 ql

### Characteristics:

#### Production Area:

Montalcino, province of Siena (Tuscany)

#### Production Process

> Vinification: Fermentation with maceration on the skins for 12 - 15 days, at a controlled temperature between 22 and 24°C in steel tanks, specially made to improve the delicate extraction of tannins and colouring substances, anthocyanins.

> Aging: 6 - 9 months in Slavonian oak barrels of 25hl and 15hl capacity. It is then refined in bottle for 2 months.

### Organoleptic Characteristics:

**Color and Appearance:** intense ruby red with garnet reflections given by the Sangiovese grape.

**Bouquet:** violet typical of Sangiovese, spicy, from small red fruit, undergrowth. Intense and persistent aroma.

**Taste:** well structured wine, with delicate but persistent tannins given by the characteristic union between Sangiovese and Cabernet S. and the ageing process in oak barrels. Pleasant, velvety, persistent aftertaste.

### Chemical Characteristics:

**Alcol % vol:** 13,5%

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

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

**Serving Temperature:** 16-18 °C

**Servings Suggestions:** It goes perfectly with first courses, in particular risottos, white meats, and with typical Tuscan dishes.

**Enjoy it within:** 3 years



**Recommended Glass:** Balloon

**Available Product Capacity:** 75 cl