



ROSSO DI MONTALCINO 2014

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 oak barrel of 50 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

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Vintage notes

Rainy winter with temperatures over the average, followed by a fresh and rich in rainfalls spring, that lasted until July. Due to late blooming and veraison, the ripening came only at the end of September. An unusual season with difficult weather conditions, but a good harvest, thanks to specific agricultural practices.