



ROSSO DI MONTALCINO 2007 D.O.C.

Grape variety: 100% Sangiovese

Estate: family-run

Vineyards age : 16 years

The vineyards are situated on the North east slope

Average altitude of vineyards: 400 m above sea-level

Main soil type of the vineyards: Sand plateau

Vineyards and vine-growing techniques: The vineyards density is of 4500 vines per hectare, bilateral cordon-spur training and interrow grassing.

Maximum yield of grapes: 55 quintals per hectare

Date of harvest: the end of September

Vinification and aging techniques: Grapes are hand-picked; fermentation take places in stainless steel vats with frequent pumpovers, for 21 days to favour the extraction. Soft pressing, malolactic fermentation is in stainless steel. In January the wine is transferred into 32 Hl barrels, where it is kept for 13 months.

Production: 7200 bottles (l. 0.75)



Alcool	ml/100ml	13.76
Estratto secco totale	g/l	31.04
Acidità totale	g/l	5.00