



ROSSO DI MONTALCINO - 2007 - DOC

Production area: Montalcino (Siena), Sant'Angelo in Colle. Hilly lands at about 250m above sea level.

Vineyard: The soil is rich in clay and has low fertility.

Weather conditions: The winter has been mild with little rain, budburst was normal at the beginning of April. There has been a wave of heat at the end of flowering (May 20-27), then finally a few rainfalls and again normal temperatures. The summer was with usual high temperatures, with a couple of showers from August 10 to 15 (70mm of rain) that perfectly solved the starting water stress problems, leading to a balanced harvest with high sugar contents.

Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.

Vinification: Fermentation on the skins for 11 days at controlled temperature (below 30°C) in 80 hl short and wide stainless steel tanks.

Ageing: 50% of the wine is aged for 14 months in partially new barriques, the rest in stainless steel to preserve freshness.

Tasting notes:

Colour: Ruby red, with purple reflexes.

Bouquet: The deep and strong varietal Sangiovese fruit is framed with elegance by the noble spices of the oak.

Taste: Full and tasty, power and elegance are in great balance. Important structure with polished tannins in a rich body, with a long and charming aftertaste.

Analytical Data:

Alcohol:	14% by Vol.	Total acidity:	5.4 g/l
Dry extract:	30,2 g/l	Volatile acidity:	0.44 g/l
Total SO ₂ :	70 mg/l	Free SO ₂ :	24 mg/l
pH:	3.49		

Serve in Bordeaux glasses at 17°C

Production of vintage 2007: 10'244 bottles.