

# ROSSO DI MONTALCINO DOC



**Type:** Red wine

**Area of production:** From the comune of Montalcino

**Height:** 400-500 m above sea level

**Training system:** Spurred cordon

**Terrain:** Cultivated on deep, textured, volcanic based soils with rocky particles, with a good percentage of silica and small amount of cobalt; vines are usually south-west facing on a slight slope

**Average age of vines:** 15 years

**Grape varieties:** Sangiovese (100%)

**Harvest:** Picked by hand with careful selection of grapes

**Alcohol:** 13% Vol.

**Fermentation:** Vinification in open, truncated conical tanks with punching down at a temperature of about 24°C, and maceration of 10 days. Macro-oxygenation during fermentation

**Aging:** Usually remains in stainless steel for 6 months with regular battonnage

**Finishing:** 5 months minimum aging in bottle

**Colour:** Vivid ruby red in colour

**Perfume:** The aroma reveals a fresh wine with determined hints of spices, pepper and fresh fruit

**Flavour:** The careful fermentation process combines these simple but quality aromas to produce a minerally, tangy flavour, which allows this wine to stand out from others

**Accompaniments:** Serve with red and white meats, roasts and stews. Recommended as an accompaniment to Tuscan liver, beans and casseroles

**Serving temperature:** 17-19 °C

**Type of glass:** Medium wine glass

**Tao Chi quote:** There is no greater curse than the lack of contentment; no greater sin than the desire for possession



**ROSSETTI S.R.L.**

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