

# Rosso di Montalcino D.O.C.



A distinctive red wine with a harmonious taste and nose. The result of a pact between the generous elements of the land and man's desires. This wine is noted for its brilliant ruby red colour, intense and persistent nose with accents of fruit; soft on the palate with magnificent fragrances. A wine to accompany all styles of food.

**VINTAGE:** 2010

**GRAPE:** Sangiovese Grosso

**AGING:** in barriques and in oak vats for about 13/14 month

**HECTARES OF VINEYARD:** 1,5 hectares

**PLANTING DENSITY:** 4500 stocks of selected clones for hectares

**ALCOHOL:** 14.5%

**TOTAL ACIDITY:** g/l 5.19

**NET VOLATILE ACIDITY:** g/l 0,45

**TOTAL DRY EXTRACT:** g/l 28.82

**SUGGESTED SERVING TEMPERATURE:** 18° C

**BOTTLES:** 75 cl. capacity

**PRODUCTION:** 16.000 bottles



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di Luca Nannetti

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