



ROSSO DI MONTEPULCIANO DOC

Embroidered in its aromas on nuances of raspberries and wild strawberries, with some spicy hints, Rosso di Montepulciano's flavor imprint tends to be sweet, with mild tannins and rare flavor, making for a mouthwatering and immediately pleasant sip

Variety: Sangiovese - Merlot in a small percentage

Type of soil: Sandy-loamy

Altitude: 300 m slm

Exposure: sud

System of growth: Spurred cordon

Plant density: 4'500 vines per hectare

Average vine age: 15 years

Average production: 50 q/ha

Harvest method: Manual in boxes followed by secondary selection in sorting tables, also by hand

Fermentation: Partial crushing of the berries, fermentation in stainless steel vats in low controlled temperature and maceration for about 18 days

Aging: Few months in French barrels followed by few months in bottle

N. bottles produced on average: 12.000 - 15.000

First vintage: 2015

Size: 750 ml

Aging potential: 10 years