



## ROSSO DI MONTALCINO - DOC "Assunto"

**Varietal:** 100% Sangiovese

**Altitude of Vineyard:** 500m above sea level

**Yield per Hectare:** 70 – 80 ql.

**Alcohol Content:** 13.50% Vol.

### **Vinification:**

This wine originates from a careful selection of grapes harvested by hand in our vineyards where the yield per hectare is around 70-80ql. The grapes ferment in temperature-controlled stainless steel vats for about 15-20 days and undergo pumping over and délestage to achieve the best extraction of all the components from the skins, which will give the future wine its colour, structure, freshness and overtones of ripe fruit.

### **Aging:**

The Assunto Rosso di Montalcino is aged for about 10-12 months in small French and Slavonian oak barrels. During the ageing phase, the wine softens the tannins and slowly absorbs further aromas and fragrances, later found in the glass, as it ages in the various barrels in our cellar.

### **Bottle Aging:**

After ageing in wood, the wine is bottled and spends a short period of time refining for 2-3 months. It is then released on the market the year after the harvest.

### **Tasting and Pairing:**

Intense ruby red in colour. To taste it has good structure and richness. In the mouth it is clean and elegant with a finish of fruits of the forest like blueberry, currant, raspberry and strawberry. Bouquet is fresh, elegant and intense. Its notable structure also permits for ageing another few years. Excellent with first dishes with a meat sauce, roasted white meat, fresh and medium-aged cheeses.

**Suggested serving temperature:** 18°C (64 - 65°F)



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