



## Rosso di Montalcino - DOC 2011

**Appellation:** Brunello di Montalcino DOCG

**Varietal:** 100% Sangiovese

**Altitude of Vineyard:** 300m above sea level

**Terroir:** Eocene soil with Ferruginose, rich in skeleton

**Exposure/Plant Density:** South-Southwest, 5000 plants per Ha

**Yield per Hectare:** 8 ton max per Ha

**Harvest Period/Method:** End of September/by hand

**Alcohol Content:** 14.0% Vol.

**Vinification:** This wine originates from the best Sangiovese grapes produced on 5 Ha on the estate. After the harvest the grapes go through fermentation in temperature-controlled (28° C) steel vats for 18 days and undergo pumping over and délestage to maximize the extraction of all the structural components of the wine from the skins giving it longevity and structure.

**Aging:** Aged for 24 months minimum in oak barrels 30-40 hl and 6hl tonneaux oak barrels from which the wine acquires its fragrances and that elegance which is expressed in the glass.

**Bottle Aging:** After aging in wood, the wine is bottled and refined for a minimum six months then released on the market not earlier than 3 years after the harvest.

**Bottling Date:** September 2013

**Tasting Notes:** Deep ruby red in color. Intense note of cherry, violet and plum, silkened by the noble spices of wood. On the palate, layers of fruit lingers. The wine shows elegance and complexity surprising with a long aftertaste. Can be defined as a true expression of the Montalcino terroir. Drink now.

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



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