



**ROSSO DI MONTALCINO D.O.C.**

**WINE NOTES**

Denomination: Rosso di Montalcino d.o.c.

Variety: Sangiovese

**TASTING NOTES**

Colour: Intense ruby red, bright, good texture.

Flavour: The nose opens with hints of black cherry and blackberry followed by flowery notes of violet and spicy notes of liquorice and coffee.

Taste: Warm and soft, velvety, with a good structure and a great balance.

Long and persistent with a pleasant fruity aftertaste.

Serving suggestions: Semi-hard cheese, beef roast

**CHARACTERISTICS OF THE PRODUCTION AREA**

Property: Cava d'Onice di Nannetti Simone

Altitude: 350 mt.

Vineyard size: 1,0 ha

Exposure: North-South-East, on the four sides of the hills surrounding Montalcino

Soil type: Medium textured soil, rich in clay and calcium

Plantation density: 4000 vines per ha

Growth system: Spurred cordon

Average age of vineyard: 15 years

**VINIFICATION AND AGEING:**

Yield per hectare: 50 hl/ha

Harvest period: The first week of October

Harvesting method: By hand

Pressing: Soft pressing

Fermentation vats: Stainless steel

Fermentation temperature: <30°

Length of fermentation: 10 days

Period of maceration on the skins: 20 days

Malolactic fermentation: Carried out after the alcoholic fermentation

Ageing vats: French oak barrels

Ageing period: 12 months