



2012 ROSSO DI MONTALCINO DOC

Grape varieties: 100 % Sangiovese

Vineyards: 15 hectares

Age of the vines: 15-20 years

Hectare yield: 70 quintals per hectare

Harvest: first half of October

Fermentation temperature: 28°C

Vinification: 20-25 days in stainless steel tanks at a controlled temperature (maximum 28°C)

Ageing in wood: 12 months in oak barrels, 60% in barriques of 3 hl and 40% in big oak barrels of 50 hl

Elevation in bottle: 7 months

Alcohol: 14.5 % Vol.

Sugar content: 3.00 g/l

Characteristics:

Look: deep ruby red

Nose: wide range of aromas, initial fruity sensation of ripe cherry with hints of violet and pansy, followed by notes of fresh spices and aromatic herbs

Taste: the attack immediately shows the very good structure of this wine. The firm and nicely integrated tannins are in perfect balance with the fresh acidity. Lingering and elegant finish.

Available formats: bottles of 0.375 l, 0.750 l, 1.5 l and 3 l



Characteristics of the Vintage 2012 (edited by the Consortium of Brunello's producers)

Weather conditions – After a rather cold winter also characterised by heavy snowfalls – positive events, which favoured the recharging of aquifers – spring was relatively warm, in keeping with normal trends. The vegetative period started during the second decade of April, in line with the average recorded in the territory. Summer was very hot, with scarce rainfalls, and in some cases it pushed the vineyards to the limit of equilibrium for the correct development of the vegetative phase. The rainfalls in late summer and early September restored the balance and created the best conditions for the most important ripening phase of the Sangiovese grapes. The grapes achieved optimal characteristics, both in terms of sanitary conditions and analytical parameters. The month of September was very good from a meteorological standpoint, with an excellent balance of rain, which granted freshness during the night, and sunshine during daytime, which favoured the ripening of the grapes.

Characteristics of the product – Alcoholic strength was high, acidity was optimal, and extractable polyphenols were in high quantity and well balanced. Beyond doubt, a vintage with excellent maturing and ageing perspectives, expected to have exquisite surprises in store at the end of the four years provided for by the production regulations

Number of stars – five.