



Rosso di Montalcino

VARIETAL: **Sangiovese 100%**
VINEYARD: **Castelnuovo, Le Ragnaie.**
YIELD PER HA. **65 q. li**
BOTTLES PRODUCED **17.500 0,750ml**

VINIFICATION

Concret Vats
No Selected Yeats
FERMENTATION TEMPERATURE **31°C**
TEMPERATURE CONTROL **YES**
MACERATION TIME **25 gg.**
MALOLATIC FERMENTATION **YES**

AGING

SLAVONIAN **25/50 hl Oak Vats**
AGING **24 Months**
No Clarification
FILTRATION **Yes**

ALCOHOL **13.5%**
TOTAL ACIDITY (g/l) **5.5**
NET VOLATILE ACIDITY (g/l) **0.43**
TOTAL SO₂ (mg/l) **34**
FREE SO₂ (mg/l) **12**
DRY EXTRACT (g/l) **27.3**