

Rosso di Montalcino

DOC



CASANUOVA delle CERBAIE

Area of production: Northern sector of Montalcino

Soil composition: Mixed clay, galestro, calcareous rocks, very rich in skeleton

Average altitude of the vineyards: 250-350 mt a.s.l.

Density of vines per hectare: 5.000

Vine training form: One-sided spurred cordon

Harvest: Manual harvest of the grapes in small perforated boxes, gently unloaded on the vibrating table that allows you to dose the grapes evenly, facilitating the employees who will perform the manual selection in the sorting table. Six employees carefully inspect the grapes, so that they can remove unwanted components, such as spoiled or unripe berries and bunches, leaves and foreign matter before reaching the destemmer.

Vinification: Intense extraction with frequent pumping over in the initial phases of fermentation, followed by average quiescent maceration on the pomace.

Accurate temperature control whose maximum is raised to 29 °C (84,2 °F) and allowed to descend freely until racking.

Aging: 8 months in large Slavonian oak barrels, at least 4 months in bottle in conditioned room

Organoleptic analysis:

Colour: Bright ruby red

Aroma: On the nose hints of ripe red fruit, mixed with spices, black pepper, thyme and notes of Mediterranean scrub.

Flavour: Strong and intense on the palate, supported by a full body, enveloping tannins and great balance between acidity and alcohol content. Easy drinking, the finish is long and fruity.

Service: Serve at a temperature of 18°C (64,4 °F), in a medium-wide wine glass



VITIGNO:
Sangiovese Grosso 100%

www.casanuovadellecerbaie.com