

ROSSO DI MONTALCINO DOC 2015



Grape varieties sangiovese 100%

Percent alcohol 14 %vol

Production area

Soil type clayey-sandy, medium presence of structure, good permeability

Exposure south-west, dip 10-15%

Altitude 350 meters a.s.l.

Planting density 4.100 plants/ha

Training system double cordon-trained and spur-pruned

Vinification technique alcoholic fermentation with a long maceration of vinasse. Controlled temperature at 25°C. Malolactic fermentation ended immediately after drawing off

Wood ageing Slavonian oak barrels for 10 months

Bottle ageing 6 months

Tasting notes

Colour intense-red

Aromas intense and persistent with a round wood fragrance. Notes of berry and black cherry

Flavour bodied, well-structured, tannic, with a persistent aftertaste.

To serve serve at about 18°C.

Food pairing wine for all meal but especially suitable for red meats and seasoned cheeses

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