

# ***ROSSO DI MONTALCINO DOC*** ***ANNATA 2019***



**Soil composition:** Clay tuff, very rich in organic matter.

**Average altitude of the vines:** 350 m. a.s.l.

**Cultivation type:** Bilateral cordon.

**Types of grape:** Large Sangiovese called "Brunello" at Montalcino.

**Harvest:** end of September to October

**Winemaking process:** Intense extraction, drawn off frequently in the initial stages of fermentation and automated treading, followed by long dormant maceration of the must.

Accurate temperature monitoring.

**Wine aging:** 14 months in large Slovenian oak barrels.

**Bottled on 28/02/2022 n° 6666 btg da 0.750 lt**

**Analysis data:**

<b>Alcoholic content</b>	<b>14,5 % Vol.</b>
<b>Dry extract tot</b>	<b>32,2 g/l</b>

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