
ROSSO DI MONTEPULCIANO 2017



APPELLATION

D.O.C. Rosso di Montepulciano

PLANTING YEAR

2001

GRAPES

Sangiovese 100%

SOIL

Clay

POSITION

Nord-Est

ELEVATION

350m slm

PLANTS PER HECTARE

3500 plants/ha

TRAINING

Spurred cordon

YIELD PER HECTAR

80 quintals

AGING

50 hl steel tank for 12 months

VINIFICATION

The grapes harvested manually, after careful selection in the vineyard, are transferred to the crusher-destemmer, thus separating the berries from the stalks. Subsequently, alcoholic fermentation takes place in the tank with selected yeasts at a temperature of 28 °C. Maceration on the skins lasts about 15 days with 2 closed pumpovers and one in air until the end of fermentation.

TASTING NOTES

Ruby color with reflections, excellent color vivacity and good consistency. Aromas of violets with hints of cherry and red berries, with notes of flavor and good minerality. In the mouth it has an excellent acidity and freshness. Such notes make the wine harmonious.

PAIRINGS it goes splendidly with antipasti of cold cuts and fresh/semi-aged cheeses, first courses with meat sauce and second courses based on red meat.

Alcohol	Residual sugar	Total acidity	PH	Volatile acidity	Dry extract
13,5%	< 0,5 g/L	4,9 g/L	3,5	0,64 g/L	34,2 g/L

BOTTLES Approximatly 4660

VITICOLTORI IN MONTEPULCIANO