

Rosso di Montalcino

Denomination: Rosso di Montalcino D.O.C

Vintage: 2014

Production area: produced in Montalcino (Siena).

Grapes: 100% Sangiovese

Alcohol: 14,50%

Cultivation System: single and double spurred cordon.

Soil composition: clay, limestone, tend to lean.

Output per hectare: 8 tons

Plants density: least 3000

Aging: in Slavonian and French oak barrels with a capacity of 25 to 54 HI for about 1 years, followed by ageing in the bottle for almost 6 months.

Tasting Notes: ruby intense red colour; fruity aromas and persistent perfume; a velvety flavour with evenly balanced tannins, considerable structure with spicy notes; harmonious and elegant on the whole.

Obtained from the meticulous selection of Sangiovese grapes cultivated in the best vineyards, Rosso di Montalcino is the result of scrupulous work outdoors and accurate intervention in the cellar that preserve the integrity of the fruit and enhance the quality.

Food pairing: ideal with grilled or spit-roast red meats, roasts, game and mature cheeses.

Tasting temperature: store the bottles horizontally in a cool place. Uncork at least 2 hours before serving at a temperature of 18°C. Excellent cellar storage of over 5 years.

Formats Available: - carton x 6 bottles 75cl



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