

Rosso di Montalcino

2008 Vintage

TYPE	Rosso di Montalcino DOC
VINEYARD LOCATION	Campogiovanni <i>tenuta</i> (Montalcino- Siena)
ALTITUDE	250-300 metres
ASPECT	South, southeast
VINEYARD SIZE	7 hectares
YEAR PLANTED	1988
SOIL PROFILE	Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Sangiovese (Brunello clone) 100%
HARVEST	29-30 September
VINIFICATION AND MATURATION	Twelve-day maceration at 28-30°C, and malolactic fermentation in steel. Maturation for 12 months in large Slavonian oak <i>botti</i> , followed by a further 2 months in the bottle
BOTTLES PRODUCTS	40,000
SERVING TEMPERATURE	18° C
ALCOHOL	13.5% Vol.
TOTAL ACIDITY	5.7 g/l
RESIDUAL SUGAR	1.8 g/l
CELLARING	5-6 years

