



ROSSO DI MONTALCINO 2021 DOC



Type of grapes: Sangiovese Vineyards: Managed directly

Age: maximum 5 /20 years

Exposure: Northeast Height: 400 meters above sea level

Soil: clay, limestone and sand.

production from finest quality of the grapes in the vineyards density: 4500 plants / hectare

Harvest: 23/09/2020

Winemaking and technique: hand-picked selection with sorting table, fermentation in follatori stainless days of fermentation: 23, no pumping but with 5 follature per day

type of fermentation: criomaceration at 4°C, after traditional unleavened activation temperature of 30 ° C, in January transfer in oak barrels from Slavonia 10 and 32 hl Aging 12 months in oak

malolactic fermentation in oak in August 2020

bottled 12/04/2023

Bottles produced: 4500 cl 0.75

Alcoholic strength by volume of 15.38% Vol

Total dry extract 32.1 g / l

Total acidity as tartaric acid, 6.5 g / l

The Rosso di Montalcino La Fornace has a very intense ruby red color due to the low yield of grapes per hectare, the intense ruby red color with slight ruby, the nose is intense and complex with hints of plum, cherry and berries ripen very intense, balanced hints of spice, black pepper and vanilla, a little hint of chocolate and coffee in the mouth is tannic, velvety and slightly astringent, the flavors in the mouth reflect the nose.

The combination:

Rosso di Montalcino La Fornace is a very versatile wine is a classic pairing with pasta and / or white meat, but does not mind the pairing with pork or veal cooked in a simple way or with fresh or slightly aged