

Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPES

Sangiovese.

PRODUCTION AREA Municipality of Montalcino, Loc. Castelnuovo dell'Abate.

VINEYARD SURFACE AREA

14 acres

EXPOSURE

Southeast.

ALTITUDE

1,148 feet

SOIL

Galestro marl – Sandstone.

TRAINING SYSTEM

Spurred cordon.

PLANT DENSITY (VINES/ACRE)

1,333

HARVEST

10-20 September.

YIELD PER VINE

2.2 pounds

FERMENTATION

Temperature-controlled (max. 77°F), in steel, with minimum possible oxygenation, with pumping over and a duration of 7-10 days.

MACERATION

In steel, carried out without exposure to the air for 10-14 days.

YEAST

Native.

MATURING

12 months in 500 l French oak Tonneaux used for the 2nd time, 6 months in steel tanks/1,691 gallon Slavonian oak vats and 6 months in the bottle before release for sale.

ALCOHOL CONTENT

14.5 %



Tenuta Buon Tempo

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