

Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

GRAPE VARIETY

Sangiovese.

PRODUCTION AREA

Montalcino, Castelnuovo dell'Abate.

VINEYARD SURFACE AREA

6 hectares.

EXPOSURE

South-east.

ALTITUDE

250 meters ASL.

SOIL

Galestro marl - Sandstone.

TRAINING SYSTEM

Spurred Cordon.

PLANTING DENSITY

6.250

YIELD PER VINE

1 kilo

HARVEST

25-30 September

WINEMAKING AND AGING

The vinification takes place in temperature controlled stainless steel tanks with native yeasts and maceration of 2 weeks.

A third of the wine then spends 2 months ageing in 500 liter french tonneaux of 3rd and 4th passage and the rest of the wine ages for 12 months in large (65hl) Slavonian oak casks.

After natural clarification by decantation in stainless steel it is bottled and then rests for 2 months.

TOTAL PRODUCTION

25.000 - 35.000 bottles per year.



Tenuta Buon Tempo