

# Rosso di Montalcino

DENOMINAZIONE DI ORIGINE CONTROLLATA

## GRAPE VARIETY

Sangiovese.

## PRODUCTION AREA

Montalcino, Castelnuovo dell'Abate.

## VINEYARD SURFACE AREA

8 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

15-20 September

## WINEMAKING AND AGING

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

The vast majority of the wines is aged for one year in large Slavonian oak casks (60hl) and the rest in second passage French oak barrels.

After natural clarification by decantation in stainless steel it is bottled and then rests for a minimum of six months before release.

## TOTAL PRODUCTION

25.000 - 35.000 bottles per year.



## Tenuta Buon Tempo