

## Technical Sheet

# Rosso di Montalcino DOC



### PRODUCTION AREA

Hillside terroir with good sun exposure for most of the day. The average altitude is 400 meters above sea level.

### VINEYARD AND CELLAR PRACTICES

High density of vines in the vineyards, attentive choice of vine-stocks according to the characteristics of each part of the estate and the use of highly selected clones, not to mention the scrupulous care and attention dedicated to each individual vineyard ensure a low yield of healthy grapes, characterized by concentration and high levels of color and tannins. The San Carlo estate removes bunches in excess when the grapes begin to change color in order to allow the remaining bunches to ripen perfectly. The harvest is done by hand and the grapes are placed in small crates. The fermentation takes place in stainless steel vats in a temperature controlled environment. In order to guarantee the best and most delicate extraction of polyphenolic fraction, the wine is pumped over and the cap formed by the skins is broken on a daily basis during fermentation. The malolactic fermentation occurs naturally in the period following the alcoholic fermentation. Aging takes place in stainless steel tanks in order to maintain this wine's freshness. We also provide aging in Slavonian oak barrels and an adequate period of bottle aging to allow the wine to reach a perfect equilibrium.

### GRAPE VARIETAL

We make our Rosso from the same grape we use to produce Brunello di Montalcino, Sangiovese, known in Montalcino as "Brunello".

### VINIFICATION

Fermentation in contact with the skins for 15-18 days at a controlled temperature of 28 C or below. We use 100 HL stainless steel vats, specially designed to enhance the noble components of our grapes.

### AGING

12 months in 30 HL stainless steel vats, followed by a period of bottle aging.

### ORGANOLEPTIC CHARACTERISTIC

**Color:** Dense ruby red with youthful purple tones.

**Bouquet:** Intense and concentrated with ripe fruit and a pleasant fresh vinosity.

**Taste:** The San Carlo Rosso di Montalcino is full-bodied and complex. The tannic structure is consistent and perfectly balanced with the noble tannins from the grapes.

Available in 0,750l

## Production regulations

**Production area:** the communal territory of Montalcino

**Variety:** Sangiovese (named "Brunello" in Montalcino)

**Maximum yield of grapes:** 90 quintals per hectare (Delibera Regione Toscana 648 of 07/25/2011:the maximum yield of grapes is 80 quintals per hectare)

**Yield of wine from grapes:** 70%

**Put on sale:** 1 st of September of the year following the vintage

**Colour:** intense ruby red

**Odour:** characteristic and intense perfume

**Flavour:** dry, warm, slightly tannic

**Minimum alcohol grade:** 12% by volume

**Minimum total acidity:** 5 parts per 1,000

**Minimum net dry extracts:** 22 parts per 1,000

**Bottling:** must take place in the production area

**Packaging:** Rosso di Montalcino can be put on sale only in Bordeaux type bottles.