

Technical Sheet

Rosso di Montalcino DOC



PRODUCTION AREA

Montalcino (SI), Tavernelle - Località SanCarlo. Hillside terroir with good sun exposure for most of the day. The average altitude is 400 meters above sea level.

GRAPE VARIETAL

A clone of Sangiovese, locally known as "Brunello".

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

12 months in 30 hl stainless steel vats followed by a period of 6 months in 10 hl Slavonian oak barrels. Then the wine ages in bottle for at least 6 months.

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: 1st 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.