



# MILLENNIUM I.G.T. 2011

## *ROSSO DI TOSCANA DA SANGIOVESE GROSSO ATTO A BRUNELLO*



Produced and bottled	Montalcino - Siena (Italia)
Grape varieties	100% Sangiovese big from grapes of the Brunello
Soils profile	Medium loam with sand and some argillaceous deposit
Vineyard altitude mt.	350-400 mt. above sea level
Vine density per hectare	4.500/5.000 plants per hectare
Training system	Spurred Cordon
Harvest period	Last week of September, first week of October
Grape-harvesting	Exclusively manual
Grape production	Maximum 70 q. for hectare
Vinification	In steel tanks with controlled temperature for 15/20 days with frequent pumping
Ageing	In large Slavonia oak barrels for minimum 36 months
Bottel ageing - Refining	In bottle for minimum 4 months
On the market	After 5 years from harvesting minimum
Year's production	15.000 bottles
Colour	Ruby red, intense, garnet reflection
Bouquet	Ample, complex, intense, ripe wild berries, spicy
Flavour	Full body, persistent, light tannic, soft, harmonic, structured
Alcohol by vol.	13,50%
Total acidity in tartaric acid	5,03
Dry extract	32,80
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750
EAN code for bottle	8016179600974
Carton contents	6 bottles
EAN code for carton x6	8016179610034

