



# MONTECUCCO ROSSO

## D.O.C. 2015

*DA VIGNE DELLA MAREMMA TOSCANA*



Produced and bottled	Campagnatico - Grosseto - Maremma Tuscany
Grape varieties	70% Sangiovese 15% Merlot 15% Cabernet Sauvignon
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
Grape-harvesting	Exclusively manual
Grape production	Maximum 80 q. per hectare
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	In steel tanks with a short period of minimum 12 months in oak barrels
Bottel ageing - Refining	-
On the market	After 2 years from the grape-harvesting
Year's production	30.000 bottles
Colour	Intense ruby red
Bouquet	Ample, intense, wild berries, winy with floreal notes
Flavour	Harmonic, persistent, light tannic, soft
Alcohol by vol.	13,50%
Total acidity in tartaric acid	5,22
Dry extract	31,70
Sugar residual	Less 1,00
Bottle	Bordolese vip x lt. 0,750
EAN code for bottle	8016179330116
Carton contents	6 bottles
EAN code for carton x6	8016179710055



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PTS

JAMES SUCKLING

Ripe strawberries, dried red cherries and some vanilla. Medium to full body, some good acid bite and a round, spicy finish. Drink now.