



MONTECUCCO SANGIOVESE D.O.C.G. 2015

DA VIGNE DELLA MAREMMA TOSCANA



Produced and bottled	Campagnatico - Grosseto - Maremma Tuscany
Grape varieties	100% Sangiovese
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 70 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	15.000 bottles
Colour	Intense ruby red
Bouquet	Parfum: characteristic and intense, wild fruits
Flavour	Dry, warm, lightly tannic, full bodied and harmonic
Alcohol by vol.	14,00%
Total acidity in tartaric acid	5,32
Dry extract	30,90
Sugar residual	Less 1,00
Bottle	Bordolese europea x lt. 0,750
EAN code for bottle	8016179704078
Carton contents	6 bottles
EAN code for carton x6	8016179114075



90
PTS

JAMES SUCKLING

A heady Sangiovese with dried orange peel and glazed cherries, plus some fresh herbs. Round, fresh and fruity. Drink now.