



# ROSSO DI TOSCANA I.G.T. 2014

## DA VIGNE DI MONTALCINO



Produced and bottled	Montalcino - Siena - Toscana
Grape varieties	70% Sangiovese 30% altri Grape varieties a bacca rossa tipici toscani
Soils profile	Medium loam with sand and same 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 90 q. per hectare
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	Minimum 18 months in oak casks from Slavonia
Bottel ageing - Refining	-
On the market	Minimum after 2 years from the grape - harvesting
Year's production	50.000 bottles
Colour	Intense ruby red
Bouquet	Scent characteristic, intense, wild fruits, spices
Flavour	Pleasant, persistent, light tannic, soft
Alcohol by vol.	13,50%
Total acidity in tartaric acid	4,90
Dry extract	30,00
Sugar residual	Less 1,00
Bottle	Bordolese vip x lt. 0,750
EAN code for bottle	8016179400987
Carton contents	6 bottles
EAN code for carton x6	8016179410023

