



SANT'ANTIMO ROSSO

D.O.C. 2015

VIGNE DI MONTALCINO



Produced and bottled	Montalcino - Siena (Italia)
Grape varieties	1/3 Sangiovese 1/3 Cabernet-Sauvignon 1/3 Merlot
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 80 q. per hectare
Vinification	In steel tanks with controlled temperature for 15/20 days
Ageing	Minimum 18 months in oak casks from Slavonia and barriques
Bottel ageing - Refining	-
On the market	After 2 years from the grape-harvesting
Year's production	15.000 bottles
Colour	Dark red with purple reflections
Bouquet	Ample, intense, wild berries, spices
Flavour	Full body, persistent, light tannic, soft, spicy
Alcohol by vol.	14,00%
Total acidity in tartaric acid	4,85
Dry extract	30,00
Sugar residual	Less 1,00
Bottle	Bordolese vip x lt. 0,750
EAN code for bottle	8016179900043
Carton contents	6 bottles
EAN code for carton x6	8016179910042



91
PTS

JAMES SUCKLING

Aromas and flavors of dark fruits, rose stems and hints of fresh bay leaves. Palate shows similar flavors. Full body, plenty of fruit and a fresh finish. A blend of Sangiovese, Cabernet-Sauvignon and Merlot. Drink now.