

Grape Varieties:

100% Sangiovese

Production zone:

Commune of Montalcino

Vineyards facing and altitude:

South / 350 metres

Training system:

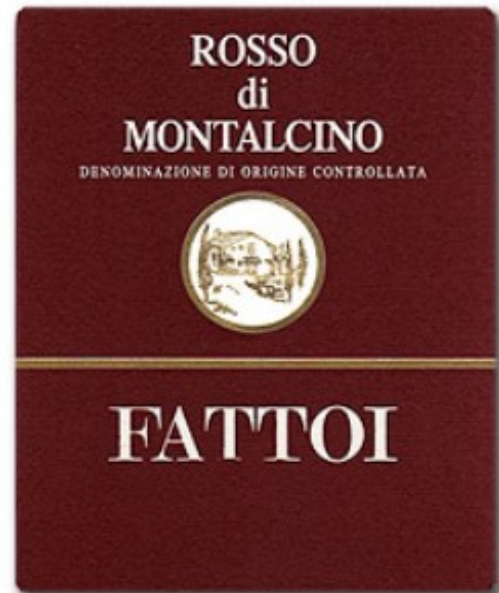
Cordone speronato

Average age of vines in production:

15 years

Harvest period:

First days of October

**Vinification:**

In steel tanks of 100 hl; 18 days of maceration at the controlled temperature of 25/28° C.

Ageing:

minimum 8 months in wooden barrels

Bottle ageing:

3 months before the release on the market

Average yearly production:

25.000 bottles of 0,750 lt.

Organoleptic Characteristics:**Bouquet:**

small fresh fruits and soft morello cherry

The taste:

The wine is harmoniously dry, vigorous and fresh with good aromatic persistence. The wine is ready to drink, particularly appealing.

Serving Temperature:

18°C. Uncork the bottle at least 1 — 2 hours before serving. It is best served decanted in order to aeriate the wine. Serve in crystal balloon glasses.

Recommended food accompaniments:

A wine to drink with mid structured dishes, among them: pasta with meat sauce, chicken, mushroom and truffle, risotto, and with main dishes of pork or veal. It pairs well with aged Tuscan pecorino cheese.

Method of conservation:

Store the bottle lying down in a fresh, dark, dry place.

Longevity:

The wine expresses its best characteristics within 2 — 3 years of the year of production, but it can also be consumed after that time.