



WINE FACT SHEET

Rosso di Montalcino DOC 2006

Wine Description

Made from 100% Sangiovese Grosso hand harvested from the Altesino and Velona vineyards in October. The must remains in contact with the skins for 15 days. After fermentation, the wine is aged in large Slovenian barrels for seven months.

Tasting Notes

This rosso offers a brilliant ruby red color with a persistent bouquet of ripened fruit. On the palate, the wine is round and well balanced offering cherry and plum flavors, hints of leather and a velvety finish. Recommended with pasta with meat sauces, and white meat or game casseroles.

Vineyard Characteristics

Production area/name of vineyard:	The Altesino and Due Porte vineyards
Size of vineyard (acres):	11
Soil composition:	clay and rock
Training method:	Spur pruned cordon
Elevation (feet):	820-1600
Vines/acre:	86
Yield/acre (tons):	3.5
Exposure:	Southern/Northwestern
Year vineyard planted:	1969/1982

Winemaking & Aging

Harvest time:	October
Winemaking consultant:	Paulo Caciorgna
First vintage of this wine:	1972
Number bottles produced of this wine:	30,000

Fermentation

Fermentation container:	fiberglass and stainless steel
Fermentation temperature (°F):	82-86
Length of maceration (days):	15

Aging

Size of aging container:	
Length of aging before bottling:	7 months
Length of bottle aging:	several months

Analytical data

Alcohol:	12.5%
pH level:	3.1
Residual sugar (grams/liter):	0
Acidity (grams/liter):	5.7
Dry extract (grams/liter):	28.5



Producer Profile

Owned by: Elisabetta Gnudi Angelini

Winemaker: Claudio Basla

Total acreage under vine: 106

Estate founded: 1970

Winery production total: 220,000

Region: Tuscany

Country: Italy



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