



ROSSO DI MONTALCINO DOC

Technical Sheet

<u>REGION</u>	Tuscany
<u>APPELATION</u>	DOC ROSSO DI MONTALCINO
<u>GRAPES</u>	100% Sangiovese
<u>SOIL</u>	Vineyards on the northern side of the Montalcino hill (350 metres of altitude), rich of galestro and clays, with a good component of stones.
<u>VINEYARDS</u>	Youngest vineyard in the Northern side of Montalcino, planted in 2011
<u>VINE TRAINING SYSTEM</u>	Cordon spur
<u>HARVEST</u>	By hand for the best grape selection
<u>N°OF VINES PER HECTAR</u>	4500
<u>YEALDS PER HECTAR</u>	7000 kg
<u>N° OF BOTTLES PRODUCED</u>	20.000
<u>FERMENTATION</u>	Fermentation with maceration for 10-15 days in stainless steel vats
<u>AGEING IN OAK BARREL</u>	12 months in Slavonian oak barrels (30 HL)
<u>TASTING NOTES</u>	<p>Fruits from the youngest vines (planted in 2011) in La Mannella site make this unique wine. Not many producers are in the position of making a single-vineyard Rosso, but we are slowly seeing more of them come to the market.</p> <p>The Cortonesi Rosso di Montalcino La Mannella shows aromas of red berry fruit, almond and plum. The wine offers a rather prominent sense of structure and freshness, and this is one of the characteristics of the La Mannella site.</p>