



MONTALCINO

## 2016 ROSSO DI MONTALCINO DOC

**Appellation:** Rosso di Montalcino DOC

**Elevation/orientation:** 270–450 meters (886–1476 feet) above sea level. Vineyards are located on the northern, southeastern, and southwestern slopes of Montalcino

**Vineyard Size:** 7 ha (17 acres)

**Soil:** Clay, marl and sand

**Vine Age:** 12 years

**Density:** 5,050 vines/acre (7,143 vines/hectare)

**Training:** Spurred cordon

**Source(s):** Val di Suga vineyards in Montalcino's three historic vineyards (40% from Vigna del Lago, 30% from Poggio al Granchio and 30% from Vigna Spuntali)

**Harvest Notes:** The growing season began with cool, wet weather. The flowering was generally good, but cooler than normal temperatures affected fertility in some cases, slightly reducing yields. July was hot and dry, while mid-August experienced one rainfall relieving stress on the vines. The late ripening Sangiovese, however, took advantage of the mid-September rain, followed by beautiful weather with swings in temperature between day and night.

**Vinification:** Fermentation and maceration take place at a controlled temperature of 25°–30°C (77°–86°F) in 150hl stainless-steel for 15 days

**Aging:** 6 months in Slavonian oak followed by 3 months in bottle

**Alcohol/TA/pH:** 13.5% / 5.2g/L / 3.43

**Tasting Notes:** This vintage shows a bright, ruby red. Lively, fresh fruit notes of cherry and red currants mixed with sweet spices. Full-bodied and soft with ripe fruit flavors and a long finish. A versatile wine that pairs well with light fare, white meats and heavy pastas.



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