



MONTALCINO

## 2018 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:** High temperatures at the end of March allowed for a normal bud-break and optimal vegetative development. Soils had water available from heavy winter and early spring rainfall. This was important to support a dry and warm June. Veraison began in the second half of July, slightly delayed from the usual. Grapes were harvested beginning the last week of September. A slightly higher than average berry weight developed this more refined, fragrant, less concentrated and less structured wine. Good vintage for early drinking.

**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 color. 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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