



FATTOI

VITICULTORI IN MONTALCINO

ROSSO DI MONTALCINO D.O.C.



Beside being the “little brother” and living in the shadow of the more popular Brunello, recently there have been an important revaluation and esteem on Rosso di Montalcino until become to be considered a wine independent, gifted with his own character, unique which is making it stand out and distinguish.

Production area: south-west side of Montalcino

Soil composition: sands and clays plioceniche, excellent exposure

Climate: Mediterranean with hot summers and winters not very colds, rains mostly in autumn and spring.

Average annual production: about 200 hundred kilos/20000 bottles

Average height of vineyards: 350mt above sea level

Vines per hectare: 4166

Training system: cordone speronato

Percentage type of grape: Sangiovese 100%

Yield grape hundred kilos/ha: 80%. Yield grape in wine 68%

Age of vineyards: from 30 to 10 years

Wine-making: harvest at the beginning of October, picked by hand and collect in large cases to bring to the cellar, pressing, fermentation in stainless steel tanks, temperature of fermentation from 25° to 28° C, soaking of 15-20 days, drawing from the vats and drip of dregs of pressed grapes, beginning of refination in stainless steel on March-May.

Ageing: both in tanks and barrels for a few months (minimum 3 months).

Characteristics of the wine

Color: limpid, bright, intense red ruby colored

Perfume: fresh fruits and light marasca

Taste: harmonically dry, has nerve and freshness with good aromatic persistence. It is ready to be drunk, really persuasive.

Temperature to pour: around 18°C.

Pairing: pasta with meat sauce, risotto, poultry, mushrooms and truffles dishes, also with aged cheeses as Parmigiano Reggiano and Tuscan Pecorino.

Ageing: 2-3 years