

Rosso

Montecucco DOC Rosso

The colour is an intense and brilliant ruby red with violet reflections; the bouquet is fresh and richly fruity, with strong aromas of ripe red fruit, elegant balsamic and spicy notes. The consistent and silky tannins well balanced by volume and freshness, give this wine an excellent drinkability, together with a good aging potential in the bottle.

The vinification process:

The grapes are selected in the vineyard, harvested by hand in the coldest hours of the day, crushed and destemmed into stainless steel thermo-conditioned fermentation tanks, separating the Sangiovese from the Cabernet sauvignon. After fermentation starts, the temperature rises gradually, up to a maximum of 28 °C towards the end of the fermentation process. The maceration is managed with daily operations of short reassembly and déléstage and lasts about 15 days. After the ranking phase, the wine carries out malolactic fermentation in steel tanks, then remains to refine in the same tanks for about 8 months. This is followed by assembly, stabilization and bottling operations, which are carried out in the summer period of the year following the harvest.

Denomination: Montecucco DOC Rosso

Grape varieties: Sangiovese in prevalenza e Cabernet sauvignon

Area of origin: Montenero d'Orcia, Castel del Piano, Grosseto (Tuscany)

Soil type: clayey, medium-calcareous

Average altitude: 200 m s.l.m.

Vine breeding: Guyot

Planting density: 4.500 piante/HA

Grape yield per hectare: 70 q.li/HA

Harvest period: End of September

Alcohol content: 13,50 – 14,00 % vol.

pH: 3,60 – 3,70

Total acidity: 5,00 – 5,50 g/L

Sugary residue: less than 1,00 g / L

Service tips

Temperature around 16 °C in medium-large glasses.

Food pairings

Ideal with pasta dishes and appetizers of the Tuscan tradition.

