

San Guglielmo



Montalcino - Toscana



ROSSO DI MONTALCINO DOC

Year: 2019

Year of vineyard planting: 2002

Age of vines: 17 years

Grape variety: 100% Sangiovese

Production area: Vigna Campo dei Veggioni

Exposure: West; **Altitude** 440 - 470 meters above seal level

Composition of soil: Galestro and palombino

Training method: Cordon

Planting density: 5,000 vines per hectare

Harvest: end of September to the first ten days of October

Vinification: soft destemming, maceration on the skins in steel vats with temperature controlled for approximately 14-18 days, followed by malolactic fermentation.

Tasting: Ruby red color with purple reflections; on the nose, stones, orange peel and red cherries followed by a linear and medium-bodied palate with a succulent finish of strawberries and crushed red berries. Very juicy and bright.

Alcohol content: 13.5% vol.

Production: Approximately 4,000 0.75 cl bottles.

Notes: The presence of crystals on the bottom does not affect tasting and is due to the natural formation of tartrates testifying to the genuineness of the product and the limited filtration.