

# Tribulo

## Montecucco Sangiovese DOCG

The color is bright ruby red with garnet reflections; fragrance of great complexity, rich in nuances, in which strong hints of ripe red fruit, elegant balsamic notes, sweet spices, such as vanilla and black chocolate are recognized. The deep and silky tannins, well balanced by volume and freshness, give this wine a harmonious and persistent taste and a long aging perspective in the bottle.

### The vinification process:

The grapes are rigorously selected in the vineyard and harvested by hand in the coldest hours of the morning, de-stemmed in a soft way and fermented in temperature-controlled stainless steel tanks. After the start of fermentation, the temperature increases gradually, up to a maximum of 30 °C until the end of the fermentation process. The maceration is managed with daily operations of short and decléstage pumping over and lasts about 25 days. After the racking phase, the wine undergoes malolactic fermentation in stainless steel tanks and then in 20 hectolitre barrels of fine French oak. The aging in wood lasts at least 18 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 Sangiovese DOCG

**Grape variety:** Sangiovese 100 %

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

**Soil type:** clayey, slightly calcareous

**Average altitude:** 200 m s.l.m.

**Vine breeding:** pruned-spur cordon-trained

**Plant density:** 4,500 plants / HA

**Grape yield per hectare:** 60 q.li/HA

**Harvest period:** beginning of October

**Alcohol content:** 14,0-14,50 % vol.

**pH:** 3,50-3,60

**Total acidity:** 5,00-5.50 g/L

**Sugary residue:** less than 1.00 g / L

### Serving tips

Temperature around 18 °C in medium-large glasses.

### Food pairing

Ideal with game and red meat dishes or as a meditation wine.