Tenuta di Collosorbo

ROSSO DI MONTALCINO D.O.C.
2013

A traditional, fresch velvety wine, Rosso di Montalcino comes from the Estate's best vineyards, the same that produce Brunello; 100% Sangiovese with persistent, fruity aromas and considerable structure. This is a very versatile wine suitable for average periods of aging.

Grape variety: 100% Sangiovese (Brunello).

Training method: single double spurred cordon.

Harvest: selection of the grapes and manual harvesting into small baskets, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation, with frequent pumping over and medium maceration on skins.

Aging: in Slavonian and French oak barrels with a capacity between 12 and 54 Hl for about 1 years, followed by aging in the bottle for 6-8 months

Chemical analysis:

✓ Alcohol % vol.	14,00
✓ Sugar g/l	< 1,00
✓ Total Extract g/l	27,78
✓ Total Acidity (ac.tartaric) g/l	5,41
✓ Volatile Acidity (ac. Acetico) g/l	0,51
✓ pH	3,20
✓ l-malic Acid g/l	< 0,05

Oenologist:
Laura Sutera Sardo, Paolo Caciorgna

Vineyard manager:
Laura Sutera Sardo, Lucia Sutera Sardo