

# ROSSO DI MONTEPULCIANO PETASO



## Technical Sheet

### Median age of vines

10 years

### Elevation

450 mtrs above sea level

### Exposure

South Westerly

### Yield per hectare

5,000kg of grapes

### Colour

Intense ruby

### Bouquet

Aromas of ripe fruit, cherries and subtle hints of spices and vanilla

### Flavour

Full and robust, good structure with juicy and soft tannins present

### Alcohol

14%

### Acidity

5.2gr/ltr

### Serve with

Meat, seasoned meat cuts and pecorino type local cheeses

### Serving Temperature

16-18 degrees Centigrade

### Serving method

Serve in large glasses ensuring that the bottle has been opened at least 30 mins. beforehand

### Grape type

95% Sangiovese, 5% Merlot

## Production techniques

### Fermentation

After hand picking, the grapes are carefully selected and placed in smallish containers to ferment, so that they can optimise and absorb the flavours imparted by the skins. The fermentation process proceeds naturally without the addition of extra yeasts. Contact with the skins varies according to the type of grape from a minimum of 15 days to a maximum of 20 days, during which time gentle pressings and stirrings of the wine are affected.

### Maturation

The wine is transferred to Slovenian oak barrels and held for 12 months during which time the wine keeps fermenting and maturing. During this period some light transferring between vats occurs to stabilise the wine and then it is gently filtered, but not clarified, while still allowing the wine to maintain all the intrinsic organic components and thus preparing the wine for bottling.

### Cellaring

At least another 10 months in bottles.