



TENUTA DI COLLOSORBO

ROSSO DI MONTALCINO D.O.C. 2018



A traditional fresh velvety wine, Rosso di Montalcino comes from the estate's best vineyards, the same that produce Brunello and some youngers; 100% Sangiovese with persistent, fruity aromas and considerable structure. It's a very versatile wine suitable for average periods of ageing.

Grape variety: 100% Sangiovese (Brunello).

Training method: single or 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.

Ageing: in Slavonian and French oak barrels between 12 and 54 Hl for about 1 year, followed by ageing in bottle for 4 some months.

Production: 50.000 bottles.

Chemical analysis:

✓ Alcohol % vol. (approx.)	14,50
✓ Sugar g/l	< 2,00
✓ Total Extract g/l	31,70
✓ Total Acidity (tartaric acid g/l)	4,80
✓ Volatile Acidity (acetic acid g/l)	0,64
✓ pH	3,68
✓ L-malic Acid g/l	< 0,10

Oenologist:

Laura Sutera Sardo, Paolo Caciorgna

Vineyard manager:

Laura Sutera Sardo, Lucia Sutera Sardo