BARICCI ROSSO DI MONTAI CINO MONTOSOI I DOC

BARICCI VINEYARDS ARE ENTIRELY LOCATED ON THE MONTOSOLI HILL. WHICH IS ONE OF THE MOST PRESTIGIOUS AREA IN MONTALCINO FOR WINE MAKING AND ONE OF THE FIRST CRU EVER CREATED AND RECOGNIZED IN THAT REGION.

TASTING NOTES

Deep ruby red color. The bouquet on the nose is rich and complex with aromas of violets, red berries, such as raspberry and red currant, and a fresh hint of red orange. On the palate it is dry, fresh, full-bodied with smooth tannins. Very long and tasty finish, with a pleasant minerality and flavors of violets and berries.

FOOD PAIRINGS

Ideal with first dishes with meat sauce, soups, roasted and grilled red meats. Excellent with tasty and seasoned cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location: Montosoli Cru

Soil composition: Galestro terrain, mixture of quartz, schist and

sandstone

Training method: Spurrred cordon and Guyot

Elevation: 260-280 m a.s.l.

Vines/hectare: 4000 Ha

East - Southeast **Exposure:**

Vine Age: 20 years

Harvest time: Beginning of October, hand harvest

First vintage: 1968

WINEMAKING & AGING

Varietal composition: 100% Sangiovese

Fermentation container: Stainless steel vats (18-20 days at 28 - 30°C) On the skins for 18-20 days with frequent Maceration technique:

pumping over

Type of aging container: Slavonian oak barrells of 20 HI

Length of aging: 10 months Length of bottle aging: 4 months

TECHNICAL DATA

14 % ABV Alcohol: 0,6 a/L Residual sugar: 5.5 g/L **Acidity:** 31 g/L Dry extract:

PRODUCER PROFILE

Baricci Family Estate owned by: Federico Buffi Winemaker:

Total acres or hectares (include unit) Total land under vine:

32,000 bottles Winery Production: Tuscany Region:





