

FOSSACOLLE

ROSSO DI MONTALCINO DOC

WINE DESCRIPTION

The DOC Rosso di Montalcino was established in 1984 in order to create a younger, more accessible version of Brunello, especially from younger vines or new plantings. This “Baby Brunello” is already well-developed with a strong character and a perfect balance between freshness and structure.

TASTING NOTES

Dark ruby red color. The aromas on the nose are fresh and fruity, with some hints of tertiary scents. A firm structure, that shows already great roundness, supports the alcohol content in perfect equilibrium.

FOOD PAIRING

Perfect with red meat including game, and savory or aged cheese.



PRODUCER PROFILE

Estate owned by: Sergio Marchetti
Winemaker: Adriano Bambagioni
Total acreage of vine: 6 (4 Ha)
Winery Production: 22,000 bts
Region: Toscana

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Rosso di Montalcino DOC
Vineyard size:	2,5 Ha
Soil composition:	Medium textured, soil tending to clay and limestone with some layers of tuff.
Training method:	Spurred cordon
Elevation:	300 m a.s.l.
Vines/hectare:	4,000/Ha
Exposure:	South West
Age:	From 31 up to 14 years
Harvest time:	End of September
First vintage:	2003
Production:	6,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks for 16 days (30-32°C)
Maceration technique:	Long maceration with frequent pumping over and some delestages (both)
Malolactic fermentation:	In concrete vats
Type of aging container:	Slavonian oak barrels (25 HI) and French barriques
Length of aging before bottle:	10 months in oak, followed by 3 months in concrete
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	14 %
Residual sugar:	1 g/L
Acidity:	5.6 g/L
Dry extract:	31.5 g/L

