



NON IN LATERA PRO NOS

CASTELLO TRICERCHI

ROSSO DI MONTALCINO DOC 2019

100%, SANGIOVESE refined for 12 months in large Slavonia durmast casks. Our Rosso di Montalcino expresses the vigour of the vines and of the soil of the Vigna del Piano and the Vigna dei cipressi.

Characteristics

Altitude	250 mt
Exposure	West/South West
Soil	medium texture with limestone clay and sand
Type of cultivation	guyot
Density	about 4,000 – 4,500
Age of vines	17-20 years
Yield/ha.	65 quintals
Yield/plant	1.4 Kg
Harvest period	end of September / beginning of October
Method of harvest	by hand
Alcohol content	14.0%
Vinification	maceration in steel tanks at a controlled temperature of 23°C for 25 days.
Ageing	Slavonian durmast casks of 20 hl for at least 9 months
Refinement	in bottles for a period of at least 4 months

Organoleptic properties

Colour	clear, intense ruby.
Aroma	complex, with hints of strawberry, cherry jam, lightly spicy with floral and mineral notes.
Taste	balanced, intense, with dense and elegant tannins. A long savoury, mineral finish.
Overall impressions	harmonious, with a great possibility of developing.
Couple with	white meats, semi-seasoned cheeses, pasta.
Serve at	18 – 20 °C
Total production	22.000 bottles
Packaging	0.75 l. – European Bordeaux bottles packed horizontally in boxes of 6



CASTELLO TRICERCHI

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Our offices are open from Monday to Friday
From 09:30 to 18:00

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