

SAN FIORENZO

ROSSO DI MONTALCINO

DOC

2016

VINTAGE FEATURES

Like the previous year, 2016 was also ideal for the harvest. The winter was hot and rainy at the end of February which allowed to store enough water reserves for the development of plants. The vegetative phase took place on a regular basis thanks to climatic conditions and rainfall in perfect seasonal average. Warm summer, but without excessive temperature peaks and an excellent day / night excursion.

VINEYARD LOCATION

South –west side of Montalcino (Siena)

SOIL PROFILE

Medium textured, largely silt and sand with some clay, resting on sandstone and calcareous marl.

TRAINING SYSTEM

Spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

Third week of September

VINIFICATION & MATURATION

Twelve-day maceration at 28-30°C, and malolactic fermentation in steel. Maturation for 12 months in large Slavonian oak asks, followed by a further 2 months in the bottle.

SERVING TEMPERATURE

18° C

ALCOHOL

13,5% Vol

CELLARING

5-6 years

TOTAL ACIDITY

5,7 g/l

RESIDUAL SUGAR

inf 0,5 g/l

Ruby in appearance, a medium-bodied wine with fragrances of cherry, blackberry, and cedarwood. Crisp and lively, with a silky texture and a seemingly endless finish. Meat-sauced pastas with mushroom or truffles, dishes of pork or sauced veal.

