



PRODUCER PROFILE

Estate owned by: Giulio Salvioni
Winemaker: Attilio Pagli
Total acreage of vine: 9 (4 Ha)
Winery Production: 10 -15,000 bts
Region: Toscana

ROSSO DI MONTALCINO DOC

WINE DESCRIPTION

Yields in the 10 acres of vineyards are heavily limited through green pruning and extensive green harvesting. This wine is only made in vintages of extensive yield or when grapes are not deemed qualified to make Brunello.

TASTING NOTES

Ruby red color. Nose of rose petals and crushed flowers together with bright red fruit such as ripe cherry. Concentrated, but soft; well-balanced with acidity.

FOOD PAIRING

Excellent with rich fish like salmon, red meats and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Brunello di Montalcino DOCG
Vineyard size:	4 Ha
Soil composition:	Galestro (marl)
Training method:	Spurred cordon
Elevation:	440 m a.s.l.
Vines/acre:	1,215 - 2,025
Exposure:	South East
Age:	From 30 years
Harvest time:	From the beginning of October
First vintage:	1985
Production:	5,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks for 28-30 days
Maceration technique:	30 days with frequent delestages
Malolactic fermentation:	Spontaneous in stainless steel vats
Type of aging container:	Slavonian oak barrels of 20 HI (10-20 years old)
Length of aging before bottle:	12 months
Length of bottle aging:	2-4 months

ANALYTICAL DATA

Alcohol:	13 %
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