



CASTELLI MARTINOZZI



# Rosso Di Montalcino

**Name:** Rosso di Montalcino

**Classification:** DOC

**Type of wine:** red

**Vine:** Sangiovese

**Location of the cultivated areas:** Montalcino – Villa Santa Restituta

**Disposition:** South – South/West

**Altitude:** from 400 to 480 m above sea level

**Typology of the cultivated soil:** composed mainly of the elements of silicates and limestone with the presence of minerals. It has a rude structure and is characterized by the presence of rocks (stony soil).

**Form of cultivation:** spurred cord or guyot

**Density of planting:** around 4800 stems/hectare

**Year of planting:** the age of vineyards from 8 to 20 years

**Production per hectare:** 60 quintal/hectare

**Period of grape harvesting:** the end of September – the beginning of October

**Method of harvesting:** manual

**Wine-making:** fermentation at a controlled temperature (max 24/26°C).  
Maceration in stainless steel bowls for with continuous mixing.

**Seasoning:** 8/10 months in oak barrels

**Period of bottling:** Autumn

**Refining in bottles:** min 2 months

**Type of bottles:** classic Bordeaux

**Alcohol content:** 14,5%

**Best temperature for serving:** 18/20 C.

## *Organoleptic Characteristics*

**Color:** ruby red

**Aroma:** complex intensive and elegant bouquet with scent of undergrowth and predominance of violet and musk.

**Taste:** expression of the young Sangiovese of Montalcino, dry but not much, pleasantly tanninic, harmonious and lingering.

## *Gastronomical Complements*

A perfect complement to red game meat, roasted or barbecued, and to the well-seasoned first course in accordance with Italian tradition.

