



CASTIGLIONE DEL BOSCO

ROSSO DI MONTALCINO

Sangiovese dedicated to Castiglione del Bosco's Rosso di Montalcino grows on the northern side of the estate in a vineyard Gauggiolo. A ruby red hue and delicate bouquet announce a remarkably luscious wine, well balanced and firmly structured, with a long-lingering finish.



Appellation:	Rosso di Montalcino DOC
Grapes:	Sangiovese 100%
Harvest period:	Beginning of October
Soil profile:	Medium-textured, with abundant clay
Elevation:	250 metres
Training system:	Spurred cordon
Vineyard density:	4,500 vines/ha
Vineyard yield:	70 q/ha
Vinification:	15 days in stainless steel at 28°C
Production:	45.000 btls in 0,375 L and 0,750 L formats