

FOSSACOLLE

ROSSO DI MONTALCINO D.O.C. VINTAGE 2004



Grape: 100% Sangiovese grosso

Harvest: September 30th, 2004

Fermentation and maceration:
16 days

Ageing: Aged in second and third usage
French barriques of 225 l for 10 months;
and in concrete vats for another 3 months

Bottling: February 11th, 2006

Total bottles produced: 3300 (750 ml)

First selling day: April 2006

Alcohol content: 14,5%

Total acidity: 5,60 gr/l

pH: 3,60

Poliphenols: 3,4 gr/l expressed in
gallic acid

Dry extract: 32,8 gr/l

The Rosso di Montalcino is produced with grapes coming from the youngest vineyard. Its color is dark ruby red. The aromas are fresh and fruity, with some inklings of tertiary scents. A firm structure, that shows already great roundness, supports the considerably high alcohol content in perfect equilibrium.

