

Rosso del Cerro 2019

CAPANNA, MONTALCINO, TUSCANY, ITALY



HARVEST & VINTAGE NOTES

The Rosso del Cerro comes from vineyards in Montalcino, planted in clay soils that are rich in marine sediment, with some limestone, at an elevation of 250-280m.

The grapes this year were of extraordinary quality, due to low environmental impact cultivation, with grassy soils. Treatments are principally based on copper sulphate and powder sulphur.

Grapes are harvested and hand-selected directly in the vineyards, immediately followed by destemming. The fruit is fermented in controlled temperatures, and macerated with skins for 18-20 days in stainless steel tanks, followed by malolactic fermentation in the same vessels. The wine is then moved into Slavonian Oak Barrels (known as Botti in Italian) to age for 3-4 months.

Shining light ruby red color, this is an extremely fruit forward wine, with predominant strawberries, cherries and blueberries. It is medium-bodied, with great freshness, the lingering finish recalls the red fruit aromas.



CERTIFICATION: IGT

WINEMAKER: Paolo Vagaggini

VINE AGE: Up to 25 years

GRAPES: 100% Sangiovese

ALCOHOL: 14%

RESIDUAL SUGAR: 1.5 g/L

TOTAL ACIDITY: 5.4 g/L

