



# 2019 ROSSO DI MONTALCINO

DOC \* MONTALCINO \* TUSCANY, ITALY



The Capanna farm, owned by the Cencioni family since 1957, is situated in the Montosoli area, to the north of Montalcino. It was founded by Giuseppe Cencioni and, with help of his sons Benito and Franco, it became one of the first farms established in the modern period of Brunello. They started bottling their own wines in the 1960's and after Brunello di Montalcino was granted DOC status in 1966, Giuseppe became one of the 25 founders of the Consorzio del Vino Brunello di Montalcino.

## VITICULTURE/VINIFICATION

These Sangiovese vineyards are 10-25 years old, and they are the younger vineyards of Brunello in clay schist facing South - South/East. All grapes are harvested and hand selected, immediately destemmed. Fermentation with the skins last for about 18-20 days in temperature controlled Slavonian oak vats. After the drawing off, wine completes the malo-lactic fermentation into the same vats; then, it is naturally cooled down, poured and refined in Slavonian oak barrels for about 12-15 months until the bottling. Low environmental impact cultivation, with grassy soils; treatments are principally based on copper sulphate and powder sulphur.

## TASTING NOTES

Medium-bodied ruby red in color, aromas of plum and cherry character with hints of bark and rose petals. Great minerality and cherries shine on the palate. Soft tannins structure helps drinking this wine long term.

## TECHNICAL INFORMATION

VARIETALS:	100% Sangiovese
ALC:	14.79%
RS:	.4 g/L
TOTAL ACIDITY:	5.2 g/L

