



2020
ROSSO DEL CERRO
TOSCANA IGT * 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. 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. *Cerro* is the name of an oak tree local to Montalcino, Tuscany.

VITICULTURE/VINIFICATION

Alcoholic fermentation with maceration of the skins for 15-18 days at a controlled temperature, followed by spontaneous malolactic fermentation - both in stainless steel tanks. The wine is then aged in oak casks for about 3-6 months; followed by brief aging in bottles.

TASTING NOTES

Ruby red in color, fresh and fruit with medium structure and slightly tannic.

TECHNICAL INFORMATION

VARIETALS:	Sangiovese and Merlot
ALC:	14.5%
RS:	>.5 g/L
TOTAL ACIDITY:	5.3 g/L
TOTAL SULPHUR:	83 mg/L
PH:	3.52

