



**ROSSO DI MONTALCINO “Borgo Bello
Denominazione di origine controllata**

APPELLATION: Rosso di Montalcino DOC (Controlled Denomination of Origin)

VINE VARIETY: Sangiovese Grosso 100%

PRODUCTION ZONE: Montalcino (Siena)

TERRAIN COMPOSITION: The terrain is rich in limestone, with a medium level of clay with the presence of galestro pebbles and rocks (called Scheletro in technical terms) spaced out in layers of large tufa areas and areas formed by the decomposition of galestro and alberese.

TRAINING SYSTEM: Spurred cordon (spur pruned), Guyot, Tuscan Arch

VINE DENSIT : At least 3300 plants per hectare

YIELD PER HECTARE: The grape yield per hectare does not exceed 9,000 kilograms. The maximum must-to-fruit ratio does not exceed 70%

COMMERCIAL PERIOD: Begins September 1 of the year following the harvest.

FERMENTATION AND AGING: The grapes gathered from the end of September to the beginning of October are fermented in steel tanks at a controlled temperature of 26/28 °C with a peel maceration of 10-12 days using recovery techniques. Once the alcohol fermentation is finished the wine is poured into steel tanks where the malolactic fermentation takes place and is then aged for nearly 2 years, part of which in wood.

SENSORIAL CHARACTERISTICS: Intense red ruby color. Nose presents hints of red berries. At the palate is well structured, soft, with a full and velvety taste with evident soft tannins.

TASTING TEMPERATURE: 18-20 °C

PAIRING with rich first courses, with sauces, poultry, roasts and cheese.

