



Tenuta Buon Tempo

ROSSO DI MONTALCINO DOC 2016

GRAPE VARIETY: 100% Sangiovese.

PRODUCTION AREA: Montalcino, Castelnuovo dell'Abate.

VINEYARD SURFACE AREA: 6 hectares.

EXPOSURE: South-east.

ALTITUDE: 250 meters ASL.

SOIL: Galestro marl-Sandstone.

TRAINING SYSTEM: Spurred Cordon.

PLANTING DENSITY: 6.250

YIELD PER VINE: 1 kilo.

HARVEST: September 25-30.

WINEMAKING AND AGING: The vinification takes place in temperature controlled stainless steel tanks with native yeasts and maceration of 2 weeks. A third of the wine then spends 2 months aging in 500 liter french barrels of 3rd and 4th year passage and the rest of the wine ages for 12 months in large (65hl) Slavonian oak casks. After natural clarification by decantation in stainless steel tanks, it is bottled and then rests for 2 months.

TOTAL PRODUCTION: 25,000-35,000 bottles per year.

TASTING NOTES: Fresh fruit aromas of cherry and berry, intense and rich flavor with lengthy sweet tannins.

ALCOHOL CONTENT: 14% by vol.

VOLUME: 750 ml.

EAN CODE: 8 058056 166128

