



TENUTA  
PIETRANERA



## ROSSO DI MONTALCINO D.O.C.

Grapes	100% Sangiovese, called "Brunello"
Production area	South-east side of Montalcino
Soil characteristics	Marly, with a little component of slime and clay
Height of the vineyards	220 mt a.s.l.
Plantation of the vines	Cordone speronato
Density of plants	3.500 plants/in the old vineyards; 6.000 plants/in the new ones
Date of harvest	The first half of October
Fermentation method	Grapes are picked from the bunch and softly squeezed; the maceration takes place in stainless steel vats for a period of 22 days, with repeated wine-pressings and delestages. During this phase the alcoholic fermentation is completed and controlled at a temperature of 30 °C.
Maturing method	After the fermentation method has been completed, the wine spends 6 months in Slavonian oak barrels of 50 hectolitres. It is then aged for another 6 months in bottles before being put on the market, on September the 1st of the year after the harvest.
Colour	Intense ruby-red, with purple nuances
Perfume	Refined, long-lasting and elegant
Taste	Smooth, pleasing tannin, long finish
Couplings	Red meat, middle-matured cheeses
Drinking temperature	18 °C, to uncork 1-2 hours before being served
Specifications	Alcohol content: 13,50%; Total acidity: 5,40 g/l; pH: 3,60; Extract: 32,5 g/l

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