



BACCHANAL WINE IMPORTS INC.

IMPORTERS OF FINE WINES

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ROSSO DI MONTALCINO – DOC

Production area: Montalcino (Siena), Sant'Angelo in Colle. Hilly lands at about 250m above sea level.

Vineyard: The soil is rich in clay and has low fertility. Spacing: 2,40 x 0,90 m (4'600 vines / ha).

Weather conditions: Rainy. Harvest on September 21 and 22.

Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches.

Vinification: Fermentation on the skins for 9 days at controlled temperature (below 28°C) in 60 and 80 hl short and wide stainless steel tanks.

Ageing: 12 months in cask, barriques and stainless steel (to preserve freshness). Bottled on December 21, 2015.

Tasting notes:

Colour: Ruby red of good intensity.

Bouquet: Wide and inviting. The strong Sangiovese fruit is very clear.

Taste: Full and tasty, finesse and elegance are dominating in a not particularly powerful vintage. Long and charming aftertaste.

Analytical Data:

Alcohol:	13.4% by Vol.	Total acidity:	5.1 g/l
Dry extract:	29,3 g/l	Volatile acidity:	0.33 g/l
Total SO ₂ :	85 mg/l	Free SO ₂ :	25 mg/l
pH:	3.41		

Serve in Bordeaux glasses at 16 to 18°C

Production of vintage 2014: 10'149 bottles.