



Appellation: Montecucco Rosso D.O.C.

Production zone: Montenero D'Orcia

Altitude: 330 m a.s.l.

Surface of the vineyard: 3,5 Ha

Vine training system: spurred cordon

Plants density: 4630 vines per Ha

Technical Data: Alcohol: 14,5% vol

Acidity: 0,36 g/lt

Total acidity: 4,76 g/lt

Residual sugar: 0,50 g/lt

Dry extract: 33 g/lt

Varietal composition: 90 % Sangiovese, 10% Cabernet Sauvignon

Vinification: fermentation in stainless steel tanks at the controlled temperature of 28° for about 15 days

Fining: stainless steel tanks

Production: about 8000 bottles

Enologists: Dario Mascelloni, Luca Cantelli.

Tasting Notes

Colour: Deep ruby red

Fragrance: fresh fruits, especially cherries and “marasca”, and fragrant floral aromas.

Flavour: smooth and fresh with intense tannins; full bodied, slim.

Matching: red meat, grilled meat, cheese, “cacciucco alla livornese”

Serving temperature: 18 °C

Soc. Agr. Poggio Leone

Loc. Coniella

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Grosseto