



Appellation: Montecucco Sangiovese D.O.C.G.

Production zone: Montenero D'Orcia

Altitude: 330 m a. s. l.

Surface of the vineyard: 2,5 Ha

Vine training system: spurred cordon

Plants density: 4630 vines per Ha

Technical Data: Alcohol: 14,5 % vol
 Total acidity: 4,7 g/lt
 Acidity: 0,41 g/lt
 Residual sugar: 0,92 g/lt
 Dry extract: 33 g/lt

Varietal composition: 100% Sangiovese

Harvest: manual, using 20kg plastic boxes. Grapes are hand-picked and carefully hand sorted.

Vinification: 15-days fermentation in stainless steel tanks at the controlled temperature of 28° ; further maceration of the skins, in order to extract the most of the colour and the phenolic contents.

Finning: After the alcoholic and malolactic fermentation, the wine ages in French oak medium toast barriques and tonneaux, for 12 months. The wine is aged in bottle for other 6 months before its release.

Production: 2600 bottles

Enologists: Dario Mascelloni, Luca Cantelli

Tasting Notes

Colour: deep ruby red, garnet red

Fragrance: despite seeming closed at the beginning, its perfume soon explodes with scents of red fruits and blackberries, to conclude with undergrowth aromas, licorice, tobacco, spices and cinchona.

Flavour: structured but smooth tannins, lively acidity, slightly earthy to the taste, complex, austere, smooth and enveloping with its metallic notes and citrus scents.

Matching: bush meat, red meat, grilled meat, stews, aged cheese.

Serving temperature: 18° C, open well in advance of service.

Soc Agr. Poggio Leone

Loc. Coniella

P.I. 00135360535

58033 Montenero D'Orcia

Grosseto