

CROCEDIMEZZO



ESTATE

ROSSO DI MONTALCINO D.O.C. 2005

- TASTING NOTES -

An important vintage after linear climatic conditions which rendered very good grapes that were harvested in the first ten days of October, as is custom on our estate, keeping in mind our vines are located at an altitude of 480m above sea level.

Fermentation has shown the balance of the vintage with an excellent progress in the action of the yeast without excessive concern about the temperature control.

The ageing in wood barrels for 9 months, which distinguishes all the vintages of our Rosso di Montalcino, has allowed the fine-grained tannins to set in from the precious wood present in our new cellar. It has also produced an excellent wine of unmistakable flavour, which, once again, rewards the work done during the entire process.

Another great Rosso which adds to its freshness, a typical characteristic of Rosso di Montalcino, a respected structure capable of satisfying even the most demanding drinkers and which favours bold food pairings.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Grape Type	100% Sangiovese Grosso, yield per hectare 90q/l
Vinification	monovarietal, temperature-controlled for 16 days
Colour	vibrant ruby red
Bouquet	red berries, fruit preserve and tobacco
Taste	fresh but structured, tasty and lingering in the mouth
Alcohol by volume	13.5%
Production area	Montalcino, eastern region, altitude of vineyard 480m above sea level
Ageing in barrels	9 months in Slavonian oak barrels
Serving temperature	18/20°C
Suitable for	roasts and stews of both white and red meats, aged cheese and should be tried with tuna steak