

CROCEDIMEZZO



ESTATE

ROSSO DI MONTALCINO D.O.C. 2006

- TASTING NOTES -

Rosso of Montalcino CROCEDIMEZZO 2006 anticipates what this exceptional vintage year will tell between some year with its greater brother: Brunello 2006

The grape harvest, happened in the full respect of the tradition in the first decade of October month after a summer of great climatic equilibrium and an extraordinary month of September, has allowed us to collect and picked the healthiest grapes and of exceptional quality.

The accurate fermentation has no introduced problems and has concurred a perfect extraction of the colour.

The refinement period of nine whole months in 25Hl Slavonian oak barrels allows us to offer to our faithful costumers a wine that is traditional and classical in style. We continue along our chosen route of absolute quality.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Grape Variety	100% Sangiovese Grosso, HA. Q.li 80.
Vinification	18 days at a controlled temperature
Colour	very intense ruby red
Bouquet	red fruits of forest, spices and tobacco
Taste	fresh, round with a great structure
Alcohol by volume	13,5%
Production area	Montalcino, East region (altitude vineyard mt. 480 above sea level)
Ageing	9 months in Slavonian oak barrels
Service temperature	18/20°C
Food pairings	roasted red and white meats, stews and mature cheese
Available in	Bordeaux 0,75 lt