

CROCEDIMEZZO



ESTATE

ROSSO DI MONTALCINO D.O.C. 2007

- TASTING NOTES -

Truly a great year! The fruit of an almost perfect summer and then a cool and breezy September that enabled an extraordinary ripening process of the Sangiovese grapes.

The harvest that took place according to tradition during the first days of October and that was followed by a straightforward fermentation resulted in a product that was the fruit reaped from the labour in our vineyard.

The 9 months aging in 2.5 hl oak barrels, a prerogative of the Tenuta Crocedimezzo Rosso di Montalcino d.o.c., enabled us to obtain a wine with a fresh taste and at the same time suitable for important dishes: **in short a great Rosso**, able to satisfy the most demanding plates.

Wine Technician	P.A. Roberto Nannetti
Enologist	Dr. Paolo Vagaggini
Grape Variety	100% Sangiovese Grosso, yield per HA. 80 quintals
Vinification	pure and controlled temperature for 18 days.
Colour	intense ruby red
Scent	red berries, very spicy
Taste	very fresh and persistent
Alcohol content	13,5 degrees
Production area	Montalcino, Eastern side, altitude of vineyard. 480m. above sea level
Ageing in barrels	9 months in Slavonian oak barrels
Tasting temperature	18/20°C
Accompaniments	roast meats, stewed meats and medium seasoned cheeses