

roberto cipresso



Rosso di Montalcino D.O.C.



Grape Variety 100% Sangiovese

Vineyard Location Sant'Antimo, Tuscany

Soil Clayey and ferrous with calcareous deposits.

Training System Spur-Pruned Cordon

Vine Density 4000 vines/ha.

Yield Per Hectare 1 kg per vine

Vineyard Size 1 hectare

Annual Production (Bottles) 6400

Harvest Manual harvest, from mid-September to the end of September

Vinification Controlled temperature, selected yeasts, stainless steel tank.

Aging 12 Months, in French oak Barrels, 50% new and 50% used

Sustainably Farmed Sustainable certification by Indaco

Alcohol Vol 14.0%

Color Medium ruby red

Aroma Ripe red and black fruit: raspberries, redcurrant, mirth, blackberries. Mediterranean aromatic herbs, sweet spices.

Taste Dry with medium-high tannins, medium-full body, long with smooth closure

Food Pairing Charcuteries, beef carpaccio, beef tartare, roast beef, entrecote, barbeque and stewed meats

Serving Temperature 17°-18° C / 62° – 64° F

Type Of Cork Natural cork

Bottle Size (L) 0.75

