



ROSSO DI MONTALCINO DOC

Rosso di Montalcino is made with the same grapes as Brunello (100% Sangiovese) and a similar vinification but the ageing is shorter (1 year in oak casks), so the structure is that of a younger wine, simple, elegant and fresh with lots of fruit on the nose which continues through to the palate.

Palazzo Rosso di Montalcino is a declassified Brunello: all of the 4 hectares of vineyards at Palazzo are formally registered as Brunello DOCG, but the winery reserves a small portion to make Rosso (where they could be producing Brunello instead). An extremely enjoyable wine that is suitable for any kind of dish, grilled or roasted meats, pasta dishes, cold cuts and medium-aged cheeses.

| | |
|-----------------------|---|
| VARIETAL | 100% Sangiovese |
| LOCATION OF VINEYARDS | Montalcino |
| ORIENTATION | South-east |
| ALTITUDE | 1050 ft |
| TYPE OF PLANTING | Spurred cordon |
| SOIL | Dry and stony |
| TYPE OF CULTIVATION | Sustainable |
| VINIFICATION | Harvest takes place towards the end of September and beginning of October; the grapes are picked by hand. Vinification in steel vats of 30/40hl; maceration lasts approx. 18/20 days at a controlled temperature of 28°C (84F). |
| AGING | 12 to 15 months in 20/25hl oak casks. Refined in bottle for 6 to 8 months prior to release. |
| ALCOHOL CONTENT | 14% |
| TOTAL PRODUCTION | 8,000 bottles |
| OENOLOGIST | Fabrizio Ciufoli |



LEONE ALATO USA
WINE & SPIRITS