



CAMIGLIANO

Rosso di Montalcino Sheet vintage 2018 BIO

Controlled designation of origin

DESCRIPTION

SHEET VINTAGE 2018 BIO

CLIMATE: The 2018 vintage in Camigliano was characterized by a spring with precipitations higher than normal (which helped to rebalance the water reserves of the land, after last year's drought). This condition, in consideration of the biological regime, has engaged us considerably both from mechanical operations (weed containment on the ground) and vegetation management. The phenological phases (budding, flowering and setting) had a fairly regular course, producing therefore a good production, with a much higher bunch weight than last year. During the harvest period the weather conditions were very good and the grape harvest returned to a more traditional timing. The products, as soon as the racking is completed, result in a very intense color shade, of sustained gradations, but with high acidity values.

CLASSIFICAZIONE CONSORZIO DEL BRUNELLO: 4 stars

HARVEST: : end of September

GRAPE: 100% sangiovese grosso

VINIFICATION: : Light pressing fermentation in stainless steel at controlled temperature, maceration on the skins for 8-10 days

AGEING: 6 months in French and Slavonian wood casks from 35 to 60 HI then 3-4 months in bottle
PRODUCTION: 80.000 bottles

ANALYSIS: Alcool svolto(%): 13,34, Acidità totale (g/l.): 5,1, Acidità volatile (g/l.):0,37, SO2 Totale (mg/l.): 48, SO2 libera (mg/l.) 20, pH: 3,50, Estratto secco (g/l.) 28,9

DESCRIPTION: the vintage has developed frank, clean, fragrant aromas, a strong acidic shoulder that guarantees a long aging and an intense and lively color.

GASTRONOMIC ACCOMPANIMENTS: it goes well with dressed pork products, mature cheeses and fairly strong-flavoured main dishes



2018



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