



Azienda Agricola

INNOCENTI

• MONTALCINO •



ROSSO DI MONTALCINO DOCG

TECHNICAL FEATURES:

Grape varieties: Sangiovese 100%

Percent alcohol: 14 % Vol.

Wood ageing: Slavonian oak barrels for 6 months

Bottle ageing: 6 month

Marketing output: January of the 2nd year following the harvest

DESCRIPTION AND PAIRING:

Colour: intense-red.

Aromas: intense and persistent with a round wood fragrance. Notes of berry and black cherry.

Flavour: bodied, well-structured, tannic, with a persistent aftertaste.

To serve: serve at about 18 °C.

Food pairing: wine for all meal but especially suitable for red meats and seasoned cheeses .

PRODUCTION AREA:

Soil type: clayey-sandy, medium presence of structure, good permeability.

Exposure: south-west, dip 10-15%.

Altitude: 350 meters a.s.l.

Planting density: 3.700 plants/ha.

Training system: double cordon-trained and spur-pruned.

Vinification technique: alcoholic fermentation with a long maceration of vinasse. Controlled temperature at 29-30 °C. Malolactic fermentation ended immediately after drawing off.

INNOCENTI di Gianni e Massimo Innocenti

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