



Azienda Agricola

INNOCENTI

• MONTALCINO •



TOSCANA I.G.T. ROSSO “LUME”

TECHNICAL FEATURES:

Grape varieties: Sangiovese

Percent alcohol: 13,5 % Vol

Available: June of the first year after the harvest

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

Exposure: south-west, dip 10-15%

Altitude: 300 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.

Wood ageing: Slavonian oak barrels for 6 - 8 months

Bottle ageing: 4 - 6 months

Color: intense-red

Aromas: intense and persistent

Flavor: medium bodied, well structured, with a persistent aftertaste.

To serve at about 18°C. Food pairing wine for all meal but especially suitable for red meats and seasoned cheeses.

INNOCENTI di Gianni e Massimo Innocenti

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