



Azienda Agricola

INNOCENTI

• MONTALCINO •



VIGNASOLE ROSSO IGT

TECHNICAL FEATURES:

Grape varieties: Sangiovese , Merlot and Cabernet
- Sauvignon

Percent alcohol: 15 % Vol

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: 4.166 plants/ha.

Training system: cordon-trained and spur-pruned.

Vinification technique: alcoholic fermentation with maceration of
vinasse for 8-10 days .Controlled temperature at 28-30 °C. Cold
drawing off

Wood ageing: barriques 225 liters for 12 months

Bottle ageing: 12 months

TASTING NOTES

Colour: intense-red, with marked violet hues

Aromas: intense and persistent with a round wood fragrance, alco-
holic and vanilla flavoured. Strong bouquet of berry, black cherry and
other sweet red fruits.

Flavour: Tasteful and full-bodied, well-structured, tannic but
excellently balanced, with an excellent aftertaste.

To serve: Open 2 hours before and serve at about 18°C.

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

INNOCENTI di Gianni e Massimo Innocenti

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