

Il Valentiano



Rosso di Montalcino D.O.C. Campo di Marzo

Production area: the communal territory of Montalcino.

Exposure vineyards and altitude: south/ 350- 400 mt over the sea.

Vines and vineyards growing system: spurred cordon with 4000 plants per hectare.

Average age of the vines: 35 years.

Maximum yield of grapes: 55 quintal per hectare.

Grapes variety: Sangiovese 100%.

Grape harvesting time: end of September, beginning of October.

Wine-making: stainless steel containers of 80 hl. with temperature control at a maximum of 28° C., for 25 days of which 3 for pre-fermentation steeping at 12° C.

Malolactic fermentation: complete.

Ageing: 12 months in Slavonian oak casks of 30 hl. each.

Improvement and refining in bottles: 4 months.

Color: clear and shining with intense ruby red color.

Scent: intense and fragrant, with a nuance of fresh soft fruit.

Taste: fresh and dry with long aromatic persistence.

Alcohol grade: 14%

Matching: pasta with meat sauce, risotto, pork and veal.

Serving temperature: 18°C after being settled. It is wise to decant it into a decanter so that it can breathe and be savored in complete purity.