



CAPANNA

ROSSO DI MONTALCINO

TECHNICAL DATA SHEET



TYPE: DOC

BLEND: 100% Sangiovese

VINIFICATION:

Alcoholic fermentation with maceration of the skins (18-20 days) at a controlled temperature and spontaneous malolactic fermentation, both in truncated cone-shaped Slavonian oak casks.

AGEING:

In Slavonian oak casks of 20 to 32 hl for 6-10 months; followed by ageing in bottles for at least 3-4 months.

ON SALE FROM:

15-18 months from the harvest.

NOTES:

Colour: deep ruby red.

Bouquet: fresh, with red fruit and vanilla shades.

Taste: good structure, slightly tannic, persistent.

Food pairings: pasta with meat ragout, roasted white and red meats, mushrooms, cold meats and cheeses.

AVAILABLE CAPACITIES: 0,375 - 0,750 - 1,500 l

Capanna di Cencioni - Società Agricola s.s.

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