



# CAPANNA

## ROSSO DEL CERRO

### TECHNICAL DATA SHEET



**TYPE:** Rosso Toscana IGT

**BLEND:** Sangiovese (> 90%)

**VINIFICATION:**

Alcoholic fermentation with maceration of the skins (15-18 days) at a controlled temperature followed by spontaneous malolactic fermentation, both in stainless steel tanks.

**AGEING:**

In oak casks of 20 to 32 hl for about 3-6 months; followed by brief ageing in bottles.

**ON SALE FROM:**

6-8 months from the harvest.

---

**NOTES:**

**Colour:** ruby red.

**Bouquet:** fresh and fruity.

**Taste:** medium structure, slightly tannic.

**Food pairings:** starters, pasta with meat ragout or mushrooms, roasted white meats, cold cuts and fresh cheeses.

---

**AVAILABLE CAPACITIES:** 0,750 l

---

Capanna di Cencioni - Società Agricola s.s.

Loc. Capanna, 333 - 53024 Montalcino (Siena) - Italia

Tel./Fax +39 0577 848298 - Cell. +39 324 7790010

[www.capannamontalcino.com](http://www.capannamontalcino.com) [info@capannamontalcino.com](mailto:info@capannamontalcino.com)