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Rosso di Montalcino DOC 2020

- > Appellation of controlled origin
- > Golden / Grey label

Rosso di Montalcino comes from the same Sangiovese Grosso grapes as the Brunello di Montalcino. This younger wine brings the consumer closer to the taste of Montalcino's wines and accompanies a large range of different foods. Its name is established during harvest and is already perfect after a 12 months maturation period in oak wood barrels. May be served immediately, but it is also suited for a further ageing from 10 to 15 years.



Volume (ml):	750
Seasonal conditions:	Relatively dry and not cold winter. Cool and quite rainy spring which led to a summer with rather high heat peaks. August proved to be regular, with the pre-harvest phase being very hot. The technical and phenolic maturation then accelerated quickly leading to an excellent harvest with a high concentration but without losing acidity thanks to the early harvest of about a week.
Production area:	Montalcino
Vineyards age:	From 5 to 20 years
Vineyards exposure:	South-West
Vine density:	5.000 vines/ha
Vine training:	Spurred cordon
Soil:	Rock
Altitude:	350-500 metres
Grapes:	100% Sangiovese grosso
Harvesting:	Mid/end September; hand picked in crates
Vinification:	Fermentation and maceration in steel vats at a temperature between 28-30°C (80-86°F) for 12-14 days; caps punched down with pneumatic rakes
Ageing:	12 months in Slavonian oak wood barrels from 30-60 to 100 hl capacity
Bottle refining:	At least 2 months
Annual production:	25.000 bottles
Color:	Brilliant ruby red
Scent:	Fruity with notes of flowers and light spicy
Taste:	Fruity, harmonic tannins, well balanced and persistent
Longevity:	10 years
Matches with:	Important pasta dishes, roasted meat and semi-seasoned cheese
Serving temperature:	16-18°C