



TENUTA  
FRIGGIALI

# ROSSO DI MONTALCINO D.O.C.

Vendemmia



Grapes	100% Sangiovese, called "Brunello"
Production area	South-west side of Montalcino
Soil characteristics	Marly and not much clay
Height of the vineyards	450 mt a.s.l.
Plantation of the vines	Cordone speronato
Density of plants	3.500 plants/in the old vineyards; 6.000 plants/in the new ones
Date of harvest	First half of October
Fermentation method	Grapes are picked from the bunch and softly squeezed; the maceration takes place in stainless steel vats for a period of 20 days with repeated wine-pressings and delestages. During this phase the alcoholic fermentation is completed and controlled at a temperature of 28-30 °C.
Maturing method	After the fermentation method has been completed, the wine spends 6 months in Slavonian oak barrels of 50 hectolitres. It is then aged for another 6 months in bottles before being put on the market, on September the 1st of the year after the harvest.
Colour	Intense ruby-red
Perfume	Characteristic, agreeably fruity and fragrant
Taste	Full and ripe, long-lasting, pleasing and well-balanced tannin
Couplings	Red meat, medium-matured cheese
Drinking temperature	18 °C
Specifications	Alcohol content: 13,00 %; Total acidity: 5,50 g/l; pH: 3,55; Extract: 31,00 g/l

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