

# FOSSACOLLE

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## ROSSO DI MONTALCINO D.O.C. VINTAGE 2007



**Grape:** 100% Sangiovese grosso

**Harvest:** September 27<sup>th</sup>, 2007

**Fermentation and maceration:**  
16 days

**Ageing:** Aged in second and third usage  
French barriques of 225 l for 10 months;  
and in concrete vats for another 3 months

**Bottling:** December 28<sup>th</sup>, 2008

**Total bottles produced:** 5600 (750 ml)

**First selling day:** March, 2009

**Alcohol content:** 14,5%

**Total acidity:** 5,2 gr/l

**pH:** 3,65

**Poliphenols:** 2,8 gr/l expressed in  
gallic acid

**Dry extract:** 32,8 gr/l

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*The Rosso di Montalcino is produced with grapes coming from the youngest vineyard. Its color is dark ruby red. The aromas are fresh and fruity, with some inklings of tertiary scents. A firm structure, that shows already great roundness, supports the considerably high alcohol content in perfect equilibrium.*

