

FOSSACOLLE

ROSSO DI MONTALCINO D.O.C. VINTAGE 2012



- Grape:** 100% Sangiovese grosso
Harvest: second half of September 2012
Fermentation and maceration:
16 days
Ageing: Aged in second and third usage
French barriques of 225 l and in concrete
vats
Bottling: March 2013
Total bottles produced: 5700 (750 ml)
First selling day: March, 2014
Alcohol content: 14,50%
Total acidity: 5,5 gr/l
pH: 3,54
Poliphenols: 3,1 gr/l expressed in
gallic acid
Dry extract: 33 gr/l

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.

