



i Cipressi



Rosso di Montepulciano

Rosso di Montepulciano is intense ruby red in colour. At the nose is fresh and fruity with scents of berries. Its palate is well balanced, lively, savoury with vibrant tannins.

Ideal accompaniment with pasta or meat dishes; perfect with Pici (Tuscan thick and hand-rolled pasta, similar to spaghetti).

SOIL COMPOSITION: silty-clay, medium presence of stones

VINEYARD ALTITUDE: m. 250-300 a.s.l

GRAPE PRODUCTION: 80 quintals per hectare

PLANTING DENSITY: 4000-4500 vines per hectare

GROWING SYSTEM: Guyot-bilateral spurred cordon

GRAPES: Sangiovese 90 % - Canaiolo 5% - Colorino 5%

HARVEST: second week of October

VINIFICATION: medium maceration on the lees with intense pumping over in the first stage. Controlled temperature below 30°

AGEING: about 10 months in stainless steel vats