



LO SCORNO
ROSSO DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA
2015

The colour is ruby red; to the nose the perfume is clean and intense. Reminiscent of cherries preserved in alcohol, enhanced by spicy notes. To the palate it offers a good body, full and balanced with silky tannins. Good persistence that harks back to the first olfactory notes.

DATA SHEET

Name: ROSSO DI MONTALCINO DOC
Production area: Montalcino
Altitude: 240/310 metres a.s.l.
Type of soil: of Eocene origin, clayey, calcareous with shale and fossil fragments
Exposure: north and north-east
Planting density: from around 3.000 to 4.800 plants/hectare
Training system: unilateral and bilateral cordon spur
Grape variety: Sangiovese
Rootstock: 110 R, 775 P, 420 A
Harvesting period: first ten days of October
Grape yield per hectare: 7 tons per hectare
Vinification: fermentation in stainless steel at controlled temperature
Maceration: cold pre-maceration 2 days at 10°C - 4/6 days at 28/30°C
Malolactic fermentation: in vats of cement, stainless steel and wood
Ageing: 12 months in barrels
Refinement in the bottle: 3 months
Bottles produced: 20.000