

SAN FILIPPO
MONTALCINO

LO SCORNO
ROSSO DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA
2019



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 - 10 days at 25/28°C

Malolactic fermentation: in vats of cement, stainless steel and wood

Ageing: 10 months in barrels

Refinement in the bottle: 4 months

Bottles produced: 20.000

Alcol: 14