



ROSSO DI MONTALCINO DOC

Caparzo's Rosso di Montalcino DOC is made from grapes from our vineyards to the north and south of Montalcino. The microclimates of the different zones allow us to obtain consistent quality from vintage to vintage. A worthy alternative for the discerning consumer, Rosso di Montalcino is harmonious, elegant, savory, and pairs well with foods.

AREAS OF ORIGIN OF THE GRAPES:

"Caparzo", 220 meters above sea level in the northern part of the Appellation: 6 hectares. Terrain: Pliocene sandy-clayey sediments.

"Il Cassero", 270 meters above sea level, in the southern part of the Appellation: 6 hectares. Terrain: Pliocene sediments with sandy-stony or scisty-clayey matrices.

"San Piero – Caselle", 250 meters above sea level, in the eastern part of the Appellation: 7 hectares. Terrain: sandy-clayey.

HARVEST: mechanical, with equipment that separates out the green parts.

PRIMARY FERMENTATION: 7 days at a controlled temperature of 28 to 30 °C, followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 5 days.

MALOLACTIC FERMENTATION : spontaneous.

ALCOHOL CONTENT: 12,50 – 14,00%.

ACIDITY: 5 - 6‰

AGING CAPACITY: 8 years

FIRST YEAR PRODUCED: 1970

COLOR: intense ruby.

BOUQUET: penetrating, quite ample, and complex, with violets, raspberries and pomegranates.

PALATE: warm, dry, and rich, with nice balance.

FOOD-WINE PAIRINGS: red meats, pasta with meat sauces, legume-based soups, aged cheeses.

SERVING TEMPERATURE: 18 °C, better if opened 1 - 2 hours before it is poured.



CAPARZO

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