



FATTOI

VITICULTORI IN MONTALCINO

Fattoi Ofelio & figli Soc. Sempl. – Società agricola

Podere Capanna, 101 – Località S. Restituta

53024 Montalcino (SI) tel+39 0577/848613 – fax +39 0577846680

www.fattoi.it info@fattoi.it

ROSSO DI MONTALCINO D.O.C.



Beside being the “little brother” and living in the shade of the more popular Brunello, recently there have been an important revaluation and esteem on Rosso di Montalcino until become to be considered a wine independent, gifted with his own character, unique which is making it stand out and distinguish

Production area:	south-west side of Montalcino
Soil composition:	sands and clays plioceniche, excellent exposure
Climate:	Mediterranean with hot summers and winters not very colds, rains mostly in autumn and spring
Average annual production:	about 200 hundred kilos/ 20000 bottles
Average height of vineyards:	mt 350 above sea level
Vines per hectar:	4166
Training system:	cordone speronato
Percentage type of grape:	Sangiovese 100%
Yield grape hundred kilos/ha:	80%. Yield grape in wine 68%
Age of vineyards:	from 30 to 10 years
Wine-making:	harvest at the beginning of October, picked by hand and collect in large cases to bring to the cellar, pressing, fermentation in stainless steel tanks, temperature of fermentation from 25° to 28° C, soaking of 15-20 days, drawing from the vats and drip of dregs of pressed grapes, beginning of refination in stainless steel on March-May.
Ageing:	both in tanks and barrels for few months
Refination in bottle:	minimum 3 months
Characteristics of the wine	
Colour:	the wine looks limpid, bright, intense red rubin coloured
Perfume:	little fresh fruits and light marasca
Taste:	his taste is harmonically dry, has nerve and freshness with good aromatic persistence. It is ready to be drunk, really persuasive

Temperature to pour: around 18°C. Open the bottle at least 1-2 hours before pouring it, it would be even better to decant it in order to let the wine air, to pour in crystal balloon glasses

Dishes that fit good with it fit: Pasta with meat sauce, risotto, poultry, game, dishes with mushrooms and truffles, it fits good also with aged cheeses as Parmigiano Reggiano and Tuscan Pecorino. This wine fits good with a lot of foods

Way of preservation: keep the bottle laid in fresh place, dark and dry
Lasting term: is going to improve within 2-3 years, we do not suggest a long aging in bottle since this wine isn't well structured as the Brunello