

TOSCANA ROSSO CIARTIO AURUM I.G.T.



Tradition and freshness characterize this wine in its choice of varieties that are closely connected to the territory of Montalcino:

Sangiovese from the youngest vines on the estate is blended with Colorino, a traditional Tuscan variety, which gives the wine its colour, freshness, and fruity aromas.

Extremely balanced, it is intense ruby red, of good structure and features delicate hints of red fruits on the nose.

Aged up to eight months in steel vats, it is very suitable as an everyday wine because of its freshness, aromas, and taste, maintaining the legacy of great Montalcino wines.



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Vines Sangiovese grosso 90%, Colorino 10%.

Plant cultivation Spurred cordon.

Geographical exposure South.

Minimum and maximum From 280 metres to 300 mt a.s.l. altitudes of vineyards

Vine density per hectare 5.000 plants.

Grape yield per hectare 75 quintals per hectare.

Grape harvest period From 10/09 to 25/09.

Method of harvest Manual.

Duration of maceration 15 days.

Maximum temperature of 29° C maximum.

fermentation

Containers Still vats for 6 months.

Minimum refinement in

bottle

1 months.

Type of bottle Bordeaux ("bordolese") bottle of 600 grams.

Total production 20.000 bottles.

Colour Ruby red.

Scent Fruity and spicy aromas.

Taste Medium body with silky tannins and clean

finish.

Pairing with food Excellent for all occasions with a wide selection

of food: red meats, cheeses, vegetables, hors

d'ouvres, soup, cold cuts.