# 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.*

# TOSCANA ROSSO CIARTIO AURUM I.G.T.

| | |
|---|---|
| Vines | Sangiovese grosso 90%, Colorino 10%. |
| Plant cultivation | Spurred cordon. |
| Geographical exposure | South. |
| Minimum and maximum altitudes of vineyards | From 280 metres to 300 mt a.s.l. |
| 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 fermentation | 29° C maximum. |
| 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. |