

## GLI ANGELI

### ROSSO DI MONTALCINO



**Leonardo da Vinci SpA** is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

#### TASTING NOTES



Intense purple red color, very dense, with narrow arches



Intense fruity notes



Full-bodied and rich with a long and persistent finish. It is a well balanced wine



Its characteristics are enhanced by medium-structured dishes, such as pasta dishes with meat, poultry, mushrooms or truffle sauces, and risottos; main courses prepared with pork or veal in sauce

#### TECHNICAL INFORMATION

##### APPELLATION

Rosso di Montalcino Doc

##### PRODUCTION AREA

The vineyards of the Montalcino area



100% SANGIOVESE



18°C

#### VINIFICATION

The grape harvest was manual. Red vinification with maceration on the skins for about 10 days, with frequent and delicate pumping over. Fermentation took place at a controlled temperature of 24°C

#### AGING

In steel and then in the bottle for 3 months

#### HARVEST PERIOD

Between 17<sup>th</sup> September and 12<sup>th</sup> October

#### AVERAGE ALTITUDE OF VINEYARDS

From 120 to 650 asl

#### EXPOSURE

Various

#### SOIL TYPOLOGY

The Montalcino hill has numerous pedological environments as it was formed in different geological eras, mainly a clayey mixture rich in shells

#### VINE TRAINING

Mainly spurred cordon, but also Guyot