



# PIALLUNGO IGT ROSSO TOSCANO

## LA MONTANINA



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### THE VINEYARDS

Grape variety: 100% Ciliegolo

Vineyards: Monti in Chianti

Total vineyards surface area: 0,8 hectares

Average age of vineyards: 10 years

Soil: medium textured soil with skeleton

Planting density: 5000 vines per hectares

Average yield for vine : 1,5 kg/ each plant

Average altitude: 350 meters above sea level

Exposure: South-West

### VINIFICATION / REFINEMENT

Careful selection of the grapes. Maceration without stalks with few whole grapes at a controlled temperature (28°C) for 14 days in stainless steel. Malolactic fermentation in stainless steel tanks, followed by ageing in concrete tanks for 6 months. Bottling with very large filtration and then refinement in the bottle for at least 3 months

### MAIN ANALYTICAL DATA AD BOOTLING

Alcohol percentage : 13,0 %

Net Dry Extract : 30,2 g/l

Total Acidity : 5,45 g/l

pH : 3,45

Net Volatile Acidity : 0,58 g/l

Total Sulphur Dioxide : 45 mg/l

### ORGANOLEPTIC FEATERS

Intense in color with violet reflections it is characterized by an intense fruity and spicy scent, delicately scented with cherry and cloves. In the mouth it is tasty, juicy, with well integrated tannins and a very pleasant finish.