

# CORDELLA

MONTALCINO



## ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

Renowned the world over, CORDELLA ROSSO DI MONTALCINO DOC is produced in the 120 hectares Family Estate since 1972, Hand cared vineyards, best exposure make of CORDELLA the favourite wine for Rosso di Montalcino lovers.

### Municipality of Production

Historical borders of the Municipality of Montalcino (Siena, Tuscany)

### Grape Variety

100% Sangiovese Grosso

### Aspect

Southern – East slope of Montalcino hill

### Altitude (a.s.l.)

250 – 300 m

### Soil

Mid-hill, compact and deep bluish grey calcareous marls and soft stone. Rich in trace minerals

### Training system

Hand trained vine breeding. Vineyard pattern 3 mt x 90 cm, spurred cordon spurs. Perfect ventilation according to best Farming practices

### Age of the vineyards

25-35 years

### Plant Density

3800 plants

### Cropping level per hectare

65 ql grapes

### Processing

Hand selection in the vineyards, selection of the bunches, selection on the grape beans, destemming, soft crushing cryomaceration, maceration in special vinification vats, indigenous selected yeasts

### Vinification

Cryomaceration, maceration in special shaped and performing vinification in stainless steel vats, indigenous yeasts selected by the University of Florence (DNA Sangiovese Project year 2007 run by Consorzio del Brunello di Montalcino)

### Maturation

12 months in first quality 25 hl Allier wood oak barrels, 4 months in the bottle for refining

### Alcohol by volume

14.5% - 15% (based on the vintage)

### Acidity

5.50 g/l

### Sugars (Reducers)

0.3 – 0.5 g/l

### Net dry extract

35 g/l

### Released on the market

1st September of the year following the harvest

### Characteristics

Intense ruby red, characteristic intense fresh and fruity perfume, dry, warm, tannic and harmonious

### Serving Temperature

18 - 20° C in wide mouth crystal glasses

### Recommended pairing

Pasta with meat sauce, poultry, mushrooms of truffles, composite risottos, main courses of pork or veal with sauce

### Packaging

Higher Bordolese shaped bottle, aluminum capsule, first quality TCA and TCB free certified natural corks