



PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini
Winemaker: Simone Giunti, Alessandro Ciacci
Total acreage under vine: 110
Estate founded: 1970
Winery production: 30,000 Bottles
Region: Toscana
Country: Italy

Altesino Rosso di Montalcino 2009

WINE DESCRIPTION

Altesino makes this Rosso di Montalcino entirely from select Sangiovese Grosso grapes sourced from the younger vines in the Altesino and Velona estate vineyards. After the fermentation process in stainless steel, the wine ages in large barrels of varied maturity for eight months followed by one year in bottle. The final wine is a perfect and accessible introduction to the terroir of Montalcino.

TASTING NOTES

Brilliant ruby-red color, this classic Rosso offers sumptuous aromas of ripened blackberries and dark cherries. On the palate, the wine is generously well-rounded and rich with fruit-forward notes complimented by hints of leather and mesquite.

FOOD PAIRING

Recommended with pasta smothered in meat sauces, hearty game or beef-based casseroles.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Rosso di Montalcino DOC
Vineyard name:	The Altesino, Pianezzone and Castelnuovo dell'Abate vineyards
Vineyard size:	75
Soil composition:	Sand, marine and sedimentary deposits
Training method:	Spur-pruned cordon
Elevation:	660-990 feet
Vines/acre:	1,800-2,000
Yield/acre:	2.8 tons
Exposure:	Southwestern
Year vineyard planted:	1987/1999
Harvest time:	September
First vintage of this wine:	1972
Bottles produced of this wine:	30,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese Grosso
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	82-86 °F
Maceration technique:	Pumpover, aeration and delestage
Length of maceration:	7-12 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	2,000-10,000 L
Age of aging container:	1-15 years old
Type of oak:	Slavonian oak
Length of aging before bottling:	8 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.5
Residual sugar:	2.3 g/L
Acidity:	5.3 g/L
Dry extract:	33 g/L