



## 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 2003

### WINE DESCRIPTION

Made from 100% Sangiovese Grosso hand harvested from the Altesino and Velona vineyards in October. The must remains in contact with the skins for 15 days. After fermentation, the wine is aged in large Slovenian barrels for seven months.

### TASTING NOTES

This rosso offers a brilliant ruby red color with a persistent bouquet of ripened fruit. On the palate, the wine is round and well balanced offering cherry and plum flavors, hints of leather and a velvety finish.

### FOOD PAIRING

Recommended with pasta with meat sauces, and white meat or game casseroles.

### VINEYARD & PRODUCTION INFO

|                                |                                      |
|--------------------------------|--------------------------------------|
| Production area/appellation:   | Rosso di Montalcino DOC              |
| Vineyard name:                 | The Altesino and Due Porte vineyards |
| Vineyard size:                 | 11                                   |
| Soil composition:              | Clay and rock                        |
| Training method:               | Spur-pruned cordon                   |
| Elevation:                     | 820-1,601 feet                       |
| Vines/acre:                    | 1,821                                |
| Exposure:                      | Southern/Northwestern                |
| Year vineyard planted:         | 1969/1982                            |
| Harvest time:                  | October                              |
| First vintage of this wine:    | 1972                                 |
| Bottles produced of this wine: | 30,000                               |

### WINEMAKING & AGING

|                                  |                                    |
|----------------------------------|------------------------------------|
| Varietal composition:            | 100% Sangiovese                    |
| Fermentation container:          | Fiberglass & stainless steel tanks |
| Fermentation temperature:        | 82-86 °F                           |
| Maceration technique:            | Pumpover, aeration and delestage   |
| Length of maceration:            | 15 days                            |
| Malolactic fermentation:         | Yes                                |
| Type of aging container:         | Barrels                            |
| Type of oak:                     | Slavonian oak                      |
| Length of aging before bottling: | 7 months                           |
| Length of bottle aging:          | several months                     |

### ANALYTICAL DATA

|              |          |
|--------------|----------|
| Alcohol:     | 12.5%    |
| pH level:    | 3.1      |
| Acidity:     | 5.8 g/L  |
| Dry extract: | 28.5 g/L |