



PRODUCER PROFILE

Estate owned by: Elisabetta Gnudi Angelini
 Winemaker: Simone Giunti, Alessandro Ciacci
 Total acreage under vine: 110
 Estate founded: 1970
 Winery production: 50,000 Bottles
 Region: Toscana
 Country: Italy

Altesino Rosso 2018

WINE DESCRIPTION

Altesino's Rosso Toscana is made from 80% Sangiovese and 20% Merlot and Cabernet Sauvignon grapes that are hand-harvested from estate vineyards. The grapes are fermented in stainless steel followed by six to eight months of maturation before bottling. Crafted for accessibility, the fresh fruitiness of Altesino's Rosso Toscana is ready to be enjoyed upon release.

TASTING NOTES

Rosso has a vibrant ruby red color and inviting aromas of ripe berries and forest fruits. Incredibly supple on the palate, with excellent body and balanced structure, Rosso di Altesino is an excellent value.

FOOD PAIRING

A perfect choice for rich, creamy pasta dishes, stuffed roasted game hens or barbecued chorizo or other sausages.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
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:	1987-2013
Harvest time:	September
First vintage of this wine:	1989
Bottles produced of this wine:	50,000

WINEMAKING & AGING

Varietal composition:	80% Sangiovese, 20% Merlot, Cabernet Sauvignon
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15-20 days
Fermentation temperature:	82-86 °F
Maceration technique:	Cold Soak Maceration; Racking, Pumpovers, and Aeration
Length of maceration:	1-2 days cold soak; 7-10 days maceration days
Malolactic fermentation:	Yes
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6-8 months
Length of bottle aging:	3 months
Total SO ₂ :	47 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.7
Residual sugar:	0.9 g/L
Acidity:	5 g/L
Dry extract:	30.3 g/L