



NON IN LATERA PRO NOS

CASTELLO TRICERCHI

ROSSO DI MONTALCINO DOC 2021

100% Sangiovese aged for 6 months in Slavonian oak cask. The Castello Tricerchi Rosso di Montalcino represents the character of Vigna del Lago and Vigna del Piano, plots vocated for a powerful but youthful Sangiovese

Characteristics

Altitude	250 mt
Exposure	West/South West
Soil	Medium texture with limestone clay and sand
Type of cultivation	Guyot
Density	About 4,000 - 4,500
Age of vines	28 years
Yield/ha.	65 quintals
Yield/plant	1.4 Kg
Harvest period	Mid-September
Method of harvest	By hand
Alcohol content	14%
Vinification	Spontaneous fermentation followed by maceration in steel tanks at a controlled temperature of 23°C for 20 days.
Aging	6 months in Slavonian oak cask
Refinement	In bottles for a period of at least 4 months

Organoleptic properties

Colour	Clear, intense ruby.
Aroma	Complex, with hints of strawberry, cherry jam, lightly spicy with floral and mineral notes.
Taste	Balanced, intense, with dense and elegant tannins. A long savoury, mineral finish.
Couple with	White meats, semi-seasoned cheeses, pasta.
Serve at	18 - 20 °C
Total production	26.600 bottles
Packaging	0.75 L - European Bordeaux bottles packed horizontally in boxes of 6 - 12 1,5 L in single wooden box



CASTELLO TRICERCHI

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Our offices are open from Monday to Friday
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