



LO SCORNO

ROSSO DI MONTALCINO DOC 2021

SAN FILIPPO

PRODUCTION AREA

The vineyard is located on the East side of Montalcino, at the attitude of 260/310 meters a.s.l. North/North East exposed, the soil is "Pietraforte Formation" type, clayey soil with compacted sandstone banks varying in thickness from centimeters to a meter, intense brown colour.

GRAPE VARIETY

Sangiovese 100%

PLANTING DENSITY

4.500 plants/hectare

GRAPE YIELD PER HECTARE

8.000 kg of grapes

HARVEST

The grapes are handpicked at the end of September

VINIFICATION AND AGEING

The alcoholic fermentation is conducted in thermo-regulated stainless-steel vats, maceration times are: 2 days of cold maceration at 10°C then 5-6 days at 25-28 °C during fermentation. The malolactic fermentation took place in cement vats. Afterwards is aged for 10/12 months in 20-30 HL oak cask.

BOTTLES PRODUCED

15.000

ALCOL

14,5%

SENSORY CHARACTERISTICS

The colour is ruby red; to the nose the perfume is clean and intense. Reminiscent of red and black fruits, enhanced by fresh balsamic notes. To the palate it offers a good body, full and balanced with silky tannins. Fresh and long finish that harks back to the first olfactory notes.