

expressions of Italy's most fascinating wine regions and grape varieties
made by the country's leading winemakers (*enologi*)
in their favourite vineyards
released in very small numbers

MONTECUCCO SANGIOVESE RISERVA DOCG
2015
by Vagagnini

GRAPE VARIETY Sangiovese 100%	REGION Tuscany	COMUNE Castel del Piano (GR)	VINEYARD (PARCEL) Montegiovi (East Corner)
VINEYARD SIZE (PARCEL) 1.50 hectares (0.50 hectare)	ALTITUDE 357 metres	SOIL Clay mixed with rocks, skeletal	EXPOSURE North East
AGE OF VINES 20 years	VINE DENSITY 7,800 per hectare	PRESSING Pneumatic, soft, destemmed grapes	MACERATION 4 weeks, on the skin; with submerged cap
FERMENTATION At 30-32° Celsius, stainless steel, on the fine lees	AGEING 30 months in French oak (tonneaux, 30% new and 70% 2-3 years old)	ALCOHOL BY VOLUME 14%	PRODUCTION 2,400 bottles
pH 3.20	RS 1.30 g/l	TA 6.34 g/l	VA 0.56 g/l
TSO ₂ 90 mg/l	FSO ₂ 14 mg/l		