

***Full name of the wine***

***ROSSO DI MONTEPULCIANO D.O.C.***

**Production area**

The wine is produced by the vinification of the grapes from some vineyards, owned by the Family, located in Salarco area, in the municipality of Montepulciano, whose vines are between 7 and 20 **years old**.

**Type of land**

The vineyards are located on soils of Pliocenic origin (clay), at an altitude between 300 and 400 meters above sea level, with exposure to the south-east.

**Grapes used**

Sangiovese (called in Montepulciano Prugnolo Gentile), with small percentages of other native red grapes.

**Breeding system**

“Spalliera” with rammed cord pruning. Plant density 4,000 strains per Ha

**Production techniques**

After the harvest, which usually takes place from the first decade of October, the harvested grapes are separated from the stalk and the obtained must, inoculated with selected yeasts, is initiated to the **alcoholic fermentation**. This phase, carried out in steel and concrete vats, lasts for about 12 days at a temperature of between 26 and 28 degrees Celsius; At the same time, the skins are also macerated, which lasts for the same number of days, during which some daily reassembles are carried out. After dislocation, the wine is placed in steel vats, where it performs **malolactic fermentation**, at the end of which it is moved into oak barrels (French) from 10 to 25 Hl, in which it remains for 8 months. After ripening and after 2 months of decanting in steel vats, the wine is bottled for a further aging of 2/3 months before commercialization.

**Quantity produced**

18/20,000 bottles

**Owned by the CONTUCCI**

Family since the 11th century, the farm covers an area of 170 Ha, 22.5 of them with vineyards, 7 occupied by olive groves and 141 by arable and forest. Agronomic and wine aspects taken care of directly by the owners.