

Full name of the wine **VINO NOBILE DI MONTEPULCIANO "PIETRA ROSSA" DOCG**

Production area The wine is produced by the vinification of the best grapes from the vineyard Pietra Rosa, owned by the family, located in Salarco Alto area, in the municipality of Montepulciano, whose vines are aged 35 years.

Type of land The vineyard, about two hectares, is located on land of Pliocenic origin (red clay), at an altitude of between 350 and 450 meters above sea level, with an 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 4,500 strains per Ha.

Production techniques After the harvest (by hand), which usually takes place from the third decade of September, the selection and destemming of the grapes collected is made and the crushed obtained, inoculated with selected yeasts, is initiated to the **alcoholic fermentation**. This phase, carried out in steel and concrete vats, lasts for about 18/20 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 frequent daily reassembles are carried out. After dislocation, the wine is placed in steel vats or oak barrels, where it performs **malolactic fermentation**, at the end of which it is moved into oak barrels (French and Slavonia) from 10 to 15 Hl, in which it remains for 30 months; decanting are carried out every 6 months. After ripening and after 3/4 months of relax in steel vats, the wine is bottled for a further aging of 8/10 months before commercialization.

Quantity produced 8/10,000 bottles.

The best vintages 2001, 2004, 2006, 2007, 2010, 2012, 2015, 2016 (last 20 years).

Notes Reaches maturity after 18/25 years from harvest and the accruing plateau is between 4 and 15 years.

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.