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## ROSSO DI MONTALCINO DOC

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Brunello di Montalcino, Rosso di Montalcino, Chianti Classico and Morellino di Scansano, four of the most famous Tuscan wines with designation of origin, are gathered together under one single name. A new line of wines with the name Cipressi del Casato given by a centuries-old cypress avenue leading to the old house.

From these vineyards the best grapes are selected to produce the Brunello di Montalcino Docg and Rosso di Montalcino Doc. The vineyards used for the production of Chianti Classico Docg are situated in the borough of Castelnuovo Berardenga, immediately North of Siena. In the borough of Magliano in Toscana, you can find the vineyards dedicated to Morellino di Scansano Docg and Vermentino di Toscana Igt. Cipressi del Casato joins the highest expressions of the Tuscan terroir; from the elegant and mighty Brunello to the subtle Chianti Classico, from the warm and harmonious of the Rosso di Montalcino to the fresh Morellino and the mineral Vermentino.

**HARVEST:** mechanical, with equipment that separates out the green parts.

**PRIMARY FERMENTATION:** 7 days at a controlled temperature of 28 to 30 °C, followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 5 days.

**MALOLACTIC FERMENTATION:** spontaneous.

**ALCOHOL CONTENT:** 12,50 – 14,00%.

**ACIDITY:** 5 - 6‰

**AGING CAPACITY:** 8 years.

**FIRST YEAR PRODUCED:** 1970

**COLOR:** intense ruby.

**BOUQUET:** penetrating, quite ample, and complex, with violets, raspberries and pomegranates.

**PALATE:** warm, dry, and rich, with nice balance.

**FOOD-WINE PAIRINGS:** red meats, pasta with meat sauces, legume-based soups, aged cheeses.

**SERVING TEMPERATURE:** 18 °C, better if opened 1 - 2 hours before it is poured.



## I CIPRESSI DEL CASATO

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