

Technical Sheet



Winery	CERBAIA
Name of the Wine	ROSSO DI MONTALCINO DOC
Winemaker	Elena Pellegrini, Lorenzo Sassetti
Vineyard extension (Ha)	4,5
Production Area	Montalcino, North-West Exposition
Average Vineyards altitude (Mt)	350/400
Soil:	Chalky soil: greysh clay soil and loam rock (Eocene), shale marls of sand and calcareous Rock, Tuscan Galestro
Grape Variety	100% SANGIOVESE
Vinification technics	15 days in steel tanks at controlled temperature
Ageing	2 months in big oak Slavonian barrels
Bottle Refinement	At least 4 months
Alcohol content % vol.:	13,5%
Total production in bottles 0,75 cl	4000
Harvest Method	Hand made
Philosophies	The production philosophy of Cerbaia company is traditional product oriented, where the consumer can recognize distinctly the territory and the style of this exceptional wine. Our business is still focused on respecting nature: we make sure that our wines reflect the geographical and territorial typicality.