

Rosso di Montepulciano 2009

Characteristic of the vineyard

Grape varieties	<i>Sangiovese 80%, Ciliegiolo 10%, Canaiolo 10% from grafting of the old vines present on the property.</i>
Area of production	<i>Montepulciano (Canneto)</i>
Position on the land	<i>North-east, south-west</i>
Vine training system	<i>Cordon spur</i>
Layout of planting	<i>2.60 x .80</i>
Density of planting	<i>4,800 plants per hectare</i>
Average age of the vines	<i>8 years</i>
Yield per hectare	<i>60 quintiles</i>
Yield of grapes per plant	<i>Max. 1.2 kg</i>
Surface of the vineyard	<i>2 hectares</i>

Clone selection and rootstock used

Rootstock 1103P and 110R	<i>Sangiovese: Clones have been selected with loosely packed bunches and small grapes with a rapport between the skin and pulp to obtain at the end a phenol maturity in perfect equilibrium, a good concentration and a sufficiently accentuated acidity.</i>
Canaiolo with red stalks	<i>A variety capable of achieving maturity every year.</i>
Climatic performance	<i>Very cold temperatures during the period January/February. With an unusual rise of the temperature in the first weeks of March. Followed, however, by snow in the third week with rigid temperatures. Then Followed by a very hot May which determined an anticipation of the flowering and the month of June particularly rainy. The successive period, in the months of July and August, registered a rise in temperatures. Therefore providing an excellent maturing followed by a hot September but with stress for the vineyard. The characteristic of the year for Le Bertille has been a very intense aroma.</i>

Production characteristics

Production for the year	<i>120 quintiles</i>
Selection of the grapes	<i>In the vineyard, with 2 passages.</i>

Vinification	<i>In truncated conical-shaped stainless-steel tanks at a controlled temperature.</i>
Alcoholic fermentation and Maceration	<i>Preferably cold maceration for 2 days Fermentation with a long maceration of the marc and frequent pumping over. Maximum temperature created by allowing it to freely rise to 27°C.</i>
Malolatic Fermentation	<i>In stainless steel tanks at a controlled temperature Almost simultaneously carried out with the first fermentation.</i>
Evolution	<i>8 months in small 5.50hl Slovenian oak barrels.</i>
Refinement	<i>Minimum of four months</i>

Analysis of the wine

Degree of alcohol	<i>13.00</i>
Total acidity	<i>5.70</i>
Extract dry	<i>31.70</i>

Organoleptic characteristics

Colour	Bright ruby red, limpid
Aroma	Intense and fruity
Taste	Fresh and harmonic, with a good structure and interesting well balanced tannins, soft with an acid core characteristic that makes it very tasty.

Bottles produced

Quantity	<i>11,000</i>
Average price in the Wine Shop	<i>Euro 8.00/10.00</i>
Weight of the bottle	<i>500 grams</i>