



LA QUERCIOLINA

## Montecucco Rosso DOC



**Denomination** DOC

**Varietal** 100% Sangiovese Grosso della Maremma

**Harvesting** Only by hand, end of September

**Training System** Spurred Cordons

**Planting Density** 7000 per ha

**Wine-making** Grapes gently crushed and fermented in stainless steel tanks at a controlled temperature of 28°- 29°C; maceration for 10-15 days.

**Ageing** 6 months in 33hl Slavonian oak barrels, 6 months bottle refinement.

**Soil** Clay and Marl

**Alcohol by Volume** 13%

**Bottle Formats** 750ml,

**Tasting Notes** Ruby red with purple highlights. Aromas of blackberries, plums, spices and liquorice. On the palate is well structured and complex with firm and soft tannins. Long silky finish.