



GEA
ROSSO DI MONTALCINO D.O.C.

<i>Grape variety :</i>	Sangiovese grosso
<i>Location:</i>	in the hills around Montosoli
<i>Altitude:</i>	250 m (820 ft)
<i>Aspect:</i>	N, N-W
<i>Soil type:</i>	loamy - clay
<i>Pruning & Trellising:</i>	to short spurs on permanent cordons
<i>Grape yields:</i>	55 hl/ha
<i>N° of bottles:</i>	7.000
<i>Picking</i>	by hand from mid-September onwards. Selection table before entering in vat
<i>Fermentation & Maceration:</i>	in temperature controlled stainless steel vats. Maceration of 10 days
<i>Ageing:</i>	minimum 6 months in French oak barrels
<i>Pre-release:</i>	bottled wines rest minimum 6 months in our cellars

Comment

Intens ruby red with light garnet nuances. Neat perfumes of fruit with cherry scents.

Balanced and pleasant taste enhancing the organoleptic scents in an easy and harmonious way.