



# CANNETO

## ROSSO DI MONTEPULCIANO DOC

Grapes:	Sangiovese 80%, Merlot 20%
Harvesting period	Merlot from 18 <sup>th</sup> to 21 <sup>th</sup> September Sangiovese from 02 <sup>a</sup> to 05 <sup>th</sup> October
Grape picking method:	Manual
Soil type:	Medium, tending to clay
Exposure:	south-west
Altitude:	300/400 m over sea-level
Total hectares of vineyard:	26 hectares
Training system	spurred cordon
Vine density	5.200 vine per hectare
Yields	8 tons per hectare
Vinification methods:	The grapes, that are carefully selected at the moment of the harvest, are submitted to soft squeezing and the stripping of their stalks, after which the must product is left to ferment in stainless-steel vats at a controlled temperature (29°C), with selected yeast. The maceration during for 13 days.
Maturation methods	six months in stainless-steel vats and three months in bottle
Main analytical data:	
Alcoholic strength	% Vol 13,29
Total acidity	g/l 5,37
Volatile acidity	g/l 0,18
Dry extract	g/l 28,90



Tasting note: Ruby red. Nose with vivid aromas of cherries, violet and slightly spicy. Fresh mouth and lively tannins.

Food pairing: cold cuts, pasta dish and white meat.

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