

# PIETRA<sup>®</sup>

MONTALCINO



**Grapes:** 100% Sangiovese

**Exposure and altitude:** south-west side of Montalcino, 460 m a.s.l.

**Soil:** calcareous

**Training system:** spurred cordon

**N ° bottles:** 4000

**Average age of the vines:** 30 years

**Yield:** from 50 to 55 quintals per hectare

**Harvest:** manual harvesting carried out between the end of September and the beginning of October

**Vinification:** fermentation in steel tanks at controlled temperature with regular délestage, 20-30 days maceration, spontaneous malolactic fermentation. Gentle pressing process.

**Aging:** in 20-30 hl oakcasks for 34-38 months. Minimum 6 months bottle-aging

**Alcohol content:** 14.5%

*AZIENDA AGRICOLA FERRETTI ROBERTO*