

PIETRA[®]

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%

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