

# Villa Sant'Anna



## Rosso di Montepulciano



### At a Glance:

- **Appellation:** DOC Rosso di Montepulciano
- **Uvaggio:** Sangiovese (80%), Merlot (10%), Mammolo, Canaiolo, and Colorino
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From southeast-facing parcels at 1,000 feet above sea level in the communes of Argiano, Abbadia, Ascianello, and Fontealgiunco
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Schistous clay)
- **Vine Age, Training, and Density:** Planted at 3,000 and 6,000 vines/ha and trained in Guyot, vines range from 3-50 years old.
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in late September-early October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 15 days.
- **Pressing:** Vertical basket press
- **Time on Lees:** Wine remains on lees until racking following malolactic
- **Malolactic Fermentation:** Spontaneous, in concrete vats following alcoholic fermentation
- **Élevage:** 10 months in neutral 500-l French oak tonneaux and 225-l French oak barriques. 20% of Rosso di Montepulciano ages in cement vats.
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, c. 13 mg/l free sulfur, 70 mg/l total sulfur

### In The Glass:

Seeing a shorter *élevage* than the *Vino Nobile di Montepulciano*, this Rosso di Montepulciano is defined by its freshness and tension, with dense black fruit tempered by notes of spice and refreshing acidity.