



FULIGNI



Rosso di Montalcino "Ginestreto" DOC 2021

Grapes:	100% Sangiovese Grosso
Region:	Tuscany
Vineyard Location:	From the Ginestreto cru near Montalcino
Vineyard Size:	2.5 acres
Exposure:	East/Northeast
Altitude:	980-1,480 feet above sea level
Soil:	Stone and clay
Vine Training:	Spur-pruned cordon
Vine Age:	10-15 years
Time of Harvest:	Late September
Vine Density:	2,024 vines per acre
Total Production:	12,000 bottles
Vinification Process:	The must remains on its lees for 18 days in stainless steel vats, then spends four to five months in stainless steel.
Aging Process:	Ages four to five months in stainless steel and six to seven months in Slavonian oak barrels and Allier oak tonneaux. Finally, the wine spends two months in bottle.
Alcohol Content:	14.00%
Dry Extract:	30 g/l
Acid (total):	5.2 g/l
Acid (volatile):	0.71 g/l
Tasting Notes:	Deep ruby in color, fruity and floral bouquet with subtle spice; silky, structured and well balanced, with soft, noble tannins
Winemaker:	Paolo Vagaggini
Cellaring:	3-8 years
Bottled:	Summer
Closure:	Cork
Food/Menu Pairing:	Pairs well with structured dishes, such as red meat, pasta with flavorful sauce or ragout.