



JACOMUS



*Fresh and velvety, the Rosso di Montalcino is born from the same grapes used for production of brunello, Sangiovese, fruity aromas, great structure and persistence of this wine is elegant and very versatile at the same time.*

**Grape Variety:** 100% Sangiovese (Brunello).

**Training Method:** single double spurred cordon.

**Harvest:** selection of the grapes and manual harvesting in small baskets, rapid transfer to the cellar for vinification.

**Vinification:** soft pressing and destemming, temperature controlled during alcoholic fermentation, with frequent pumping over and long maceration on skins.

**Aging:** in French oak barrels with a capacity 5,00 HI for about 1 years, followed by ageing in the bottle for 8 months.

**Tasting Note:** A wine that combines the great longevity of the Brunello with the freshness and readiness of the Rosso di Montalcino. Rich, intense, inviting fruit, elegantly supported by tannins and by the spices deriving from the oak creating an impact both impressive, harmonic and pleasant. Very nice representation of the terroir.

**Chemical Analysis**

- Alcohol % Vol.	14,85
- Sugar g/l	0,35
- Total Extract g/l	33,00
- Total Acidity (ac. Tartaric) g/l	5,70
- Volatile Acidity (ac. Acetico) g/l	0,51
- pH	3,20
- l-Malic Acid g/l	< 0,05

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