

SAN FILIPPO  
MONTALCINO

**LO SCORNO**  
**ROSSO DI MONTALCINO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA  
**2020**



The colour is ruby red; to the nose the perfume is clean and intense. Reminiscent of cherries preserved in alcohol, enhanced by spicy notes. To the palate it offers a good body, full and balanced with silky tannins. Good persistence that harks back to the first olfactory notes.

## DATA SHEET

**Name:** ROSSO DI MONTALCINO DOC

**Production area:** Montalcino

**Altitude:** 240/310 metres a.s.l.

**Type of soil:** of Eocene origin, clayey, calcareous with shale and fossil fragments

**Exposure:** north and north-east

**Planting density:** from around 3.000 to 4.800 plants/hectare

**Training system:** unilateral and bilateral cordon spur

**Grape variety:** Sangiovese

**Rootstock:** 110 R, 775 P, 420 A

**Harvesting period:** first ten days of October

**Grape yield per hectare:** 7 tons per hectare

**Vinification:** fermentation in stainless steel at controlled temperature

**Maceration:** cold pre-maceration 2 days at 10°C - 10 days at 25/28°C

**Malolactic fermentation:** in vats of cement, stainless steel and wood

**Ageing:** 10 months in barrels

**Refinement in the bottle:** 4 months

**Bottles produced:** 20.000

**Alcol:** 13,5