

# PIANIROSSI

## SIDUS 2016

### **TECHINCAL SHEET**

Type: DOC Montecucco Red

Origin: Località Porrone, Comune di Cinigiano (GR) - Tuscany

Grape variety: 60% Sangiovese, 40% Montepulciano

Alcol: 14% vol.

Total acidity: 5,8 g/l

Vineyard position: about 200 m. ls.; exposure south and south-west

Soil features: medium mixture

Production per hectar: 70 quintal of grapes

Training system: cordone speronato

Grapevine density per hectar: 6600 plants

Harvest: last ten days of September for Sangiovese

first ten days of October for Montepulciano

Fermentation temperature: 28° C

Fermentation duration: in steel, 14 days for Sangiovese,  
13 days for Montepulciano

Aging: After malolattic fermentation, the wine aging is  
10 months in Tonneaux of 500 l in French oak

Production: 21000 bottles + 200 magnum

Bottle type: 0.75 l.; 1.50 l.

### **ORGANOLEPTIC PROFILE**

Color: Dynamic red with purple shades

Perfume: intense and fruity with cherry and berries aromas.

Taste: Soft tannins give a delicate and long pleasure to the mouth.

This wine presents an excellent acidity that gives a great balance.

