

MARTOCCINA



The Martoccina vineyards extend over the southwest side of Montalcino at an altitude of 250 meters above sea level. From this location, vineyards are exposed to the sun for the entire length of the day and are likewise protected from the cold northern winds. At this average altitude, the grapes acquire the maximum expression of their fragrance and ripening. The land, rich in stone, guarantees excellent permeability and consequent drainage of rainwater.

Each hectare holds about 5,000 strains of the best selections of Sangiovese. Martoccina adopts cultivation methods that favor low yields, which are well below the production regulations. This is a difficult, but effective choice to obtain a great wine.



In the cellar, oak barrels and barriques give unmistakable aromas and enveloping fragrances to each wine. The passion with which the Martoccina family follows every stage of production, from fermentation to aging, is a guarantee of quality and authenticity.

Rosso di Montalcino

Long-considered to be the little brother of Brunello, Rosso di Montalcino is a wine of great distinction and depth. Distinguishing fruity black cherry and wild berries unite with light sensations of vanilla and spice. First courses with meat sauces, grilled dishes, roasts and medium-aged cheeses bring out the best in its deep and balanced flavor.

Production Area: Montalcino

Grape Variety: Pure Sangiovese

Soil: Medium mixture

Height: 300 meters above sea level

Harvest: Beginning September 20th to October 10th

Vinification: The grapes are destemmed and pressed, then the fermentation process takes place. Contact between the grape skins and must lasts for about 20 days. The wine is then stored in tanks in temperature controlled rooms to support the malolactic fermentation.

Ageing: The wine ages for about 9 months, a part in Slovenian oak barrels and a part in French oak barrels.

Bottle ageing: A minimum of 4 months before introduced to the market.

Average annual production: 15,000 bottles of 750ml.

Alcohol: 13%

Imported by Above Wines

