

# ALFENO

D.O.C. MONTECUCCO - ROSSO



## CHARACTERISTICS

Intense bright ruby colour with violet hues, fruity nose with aromas of spices, red-skinned fruit and ripe sour cherry, balanced and soft in the mouth with velvety tannins.

Particularly suitable for combinations with pasta dishes with red sauces, game, meat stews and red meat, young and blue cheeses.

## TECHNICAL DATA

<b>Production area</b>	DOC MONTECUCCO
<b>Variety</b>	70% Sangiovese, 30% Cabernet Sauvignon
<b>Density</b>	5200 / hectare
<b>Training method</b>	Spurred cordon
<b>Vineyard area</b>	20 hectares
<b>Soil</b>	Calcareous with abundant stone
<b>Altitude</b>	300 m
<b>Fertiliser application</b>	Organic (composted manure), sowing of seed mixes (legumes, grasses) for green manure.
<b>Yield per hectare</b>	7000 kg
<b>Yield per vine</b>	Approx. 1.3 kg
<b>Harvest date</b>	September depending on weather conditions
<b>Harvest</b>	Bunches selected on the vine and harvested manually in 18 kg crates
<b>Fermentation</b>	Spontaneous
<b>Yeasts</b>	Indigenous
<b>Winemaking</b>	On the skins in stainless steel tanks at controlled temperatures
<b>Ageing in the barrel</b>	12 months in Allier French oak barriques of 1st and 2nd vintage
<b>Ageing in glass</b>	At least 3 months in the bottle
<b>Alcohol by volume</b>	14% variable according to the year

