

LE MACIOLE

MONTECUCCO ROSSO DOC




TENUTA
RIBUSIERI
Cinigiano - Toscana

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Denomination: Montecucco Rosso DOC

Terrain: The vineyard was planted in 2006 on a stony clay loam, facing south-west at 160 meters above sea level.

Cultivation method: this vineyard has about 5,000 plants per hectare and is grown using low pruned-spur cordon-trained vines with the amount of buds ranging from 8 to 10 per plant.

Grape variety: 80% Sangiovese, 10% Petit Verdot, 10% Syrah

Yield: 6.000 kg

Harvest: the harvest is done manually with a careful selection of grapes, which are then transported to the winery in crates. Sangiovese is harvested in late September, while the harvest of Syrah and Petit Verdot takes place in mid-October.

Vinification: fermentation takes place in steel tanks at a controlled temperature to preserve the bouquet and to extract the best properties. Maceration times change from 10 to 20 days depending on the vintage. After racking, the wine is transferred into wood for decanting.

Ageing: evolution takes place in large wood from 9 to 12 months for Sangiovese, while Petit Verdot and Syrah remain in medium toasted barriques/tonneaux about 12 months. After blending and bottling, there is an ageing in bottle for about 6 months.

Tasting Notes: deep ruby red in color, the scent reveals vinous and ripe red fruit notes. The bouquet suggests the evolutionary path through the aromatic complexity. The palate shows a good structure and freshness, it's powerful, soft and persistent.