



## TENUTA VITANZA



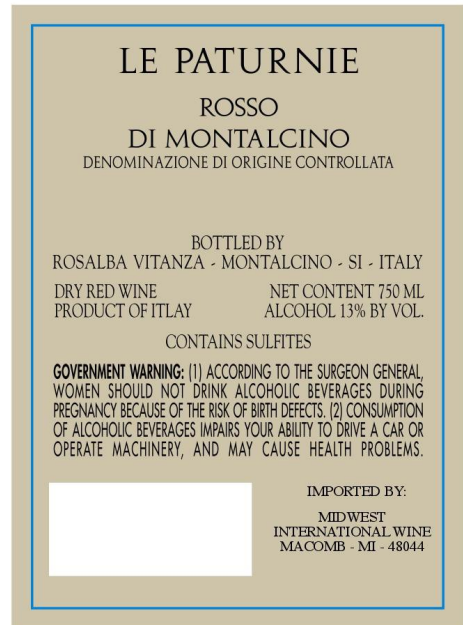
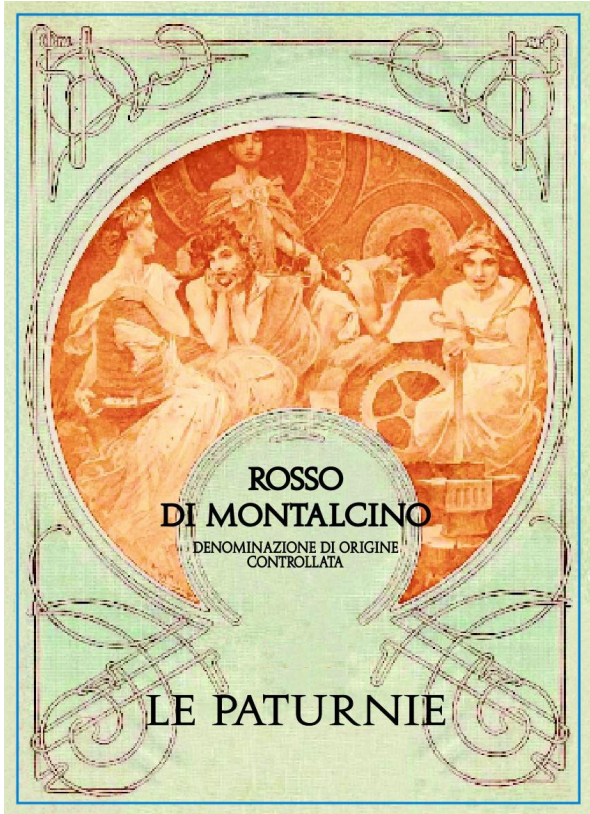
<b>Estate:</b>	Tenuta Vitanza
<b>Wine:</b>	Rosso di Montalcino 2006
<b>Grapes:</b>	100% Sangiovese
<b>Vineyard's age:</b>	10 Years
<b>Alcohol:</b>	13,50 %
<b>Sugar:</b>	0,90 g/l
<b>Acidity (total):</b>	5,68 g/l
<b>Polifenoli (total):</b>	1960,00 mg/l
<b>Time of Vinification:</b>	25 Days
<b>Wine Making:</b>	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
<b>Aging:</b>	6 Months in Slavonia oak
<b>Bottle Refinement:</b>	6 Months
<b>Production:</b>	8000 Bottles
<b>Time of Release:</b>	April 2008
<b>Organoleptic Characteristics:</b>	
<b>Color:</b>	Red ruby
<b>Perfume:</b>	Sweet, smoothie with a light taste of wood
<b>Taste:</b>	Tannic with a lot of fruit

Le Paturnie Rosso di Montalcino 2006

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