

FORTEBRASCA

**The Name:**

FORTEBRASCA, a name continues to recall the importance of water sources present in our area, essential to maintain the particular terroir and microclimate, perfect features needed to let Sangiovese come out its best expressions.

Wine variety:

D.O.C. Rosso di Montepulciano

Vineyard Exposure:

North-East

Density of grapevines:

5,000 vines per hectare

Yield:

70 quintals per hectare

Grape varieties:

90% Sangiovese, 10% Canaiolo Nero

Vinification method:

Destemming and soft pressing. Alcoholic fermentation and maceration on grapeskins for about 40 days in controlled temperature with complete filling of container and submerged hat-skin. Spontaneous malolactic fermentation with frequent batonnage for 15 days

Ageing:

10 months in stainless steel containers, 2 months in the bottle

Description:

A lively ruby-red colour with purple reflections

Typical bouquet of a young wine with aromas of rose, black cherry, plum and blackcurrant

Velvet taste with great structure due to the long maceration and usual savory given by terroir intensify flavours perception

To Serve:

Temperature of 18-20 °C, open at least 1 hour before drinking

Food Accompaniment:

Pasta with a meat sauce, cold cuts, poultry, roast meats and cheeses