



A M A N T I S

BIRBANERA

Montecucco Rosso DOC



VINEYARD

Surface area: 5,17 hectares

Production area: Montecucco

Soil: Clay mix, very rich in skeleton

Density: 8.000 up to 20.000 stocks per hectare

CULTURE

Sustainable cultural practices

Training system: monolateral spurred cordon

Clearing out of unripe grapes in July and August

Grapes entirely hand-harvested

Hand-sorting on the vine, followed by a meticulous selection of the best berries on a sorting table

VINIFICATION

In stainless steel vats of 40 hl to optimize parcellar selection

Cold pre-fermentation maceration for 5 days

Fermentation: temperature of 27-28°C; several pumping over and punching-down are realised

Maceration on the skins for 2-3 weeks

AGEING

In little oak casks of two and three years

Refining in bottle for a minimum of 10 months

BLEND

Sangiovese 80%, Canaiolo 20%

ORGANOLEPTIC ANALYSIS

Colour: intense ruby red, limpid

Fragrance: fruity and floral, with intense red berry scents

Taste: round and fruity, fresh and harmonious

Service: at 20°C with starters, white and red meat, vegetables.