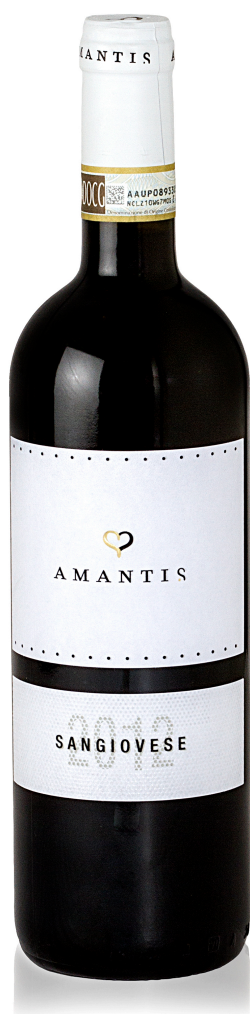




A M A N T I S

AMANTIS

Montecucco Sangiovese DOCG



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 oak casks of 50 hl to optimize parcellar selection

Filling of the oak casks entirely by gravity flow

Fermentation: temperature of 30-32°C; several pumping over and punching-down are realised

Maceration on the skins for 3 weeks

AGEING

In French oak casks of hl 50 for 20 months

Refining in bottle for a minimum of 18 months

BLEND

Pure Sangiovese

ORGANOLEPTIC ANALYSIS

Colour: deep ruby red, limpid e brilliant

Fragrance: fruity and intense, with currant, marasca and spicy scents

Taste: structured and elegant, silky, very long in the palate

Service: at 20°C, perfect with red meat, roast beefs and game meat