



TENUTA
LA FUGA

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ROSSO DI MONTALCINO

Denominazione di Origine Controllata e Garantita (DOCG)



THE LAND

Area of production: made from grapes coming from the vineyards cultivated at our estate, bearing the same name, southwest of Montalcino, on the historical side of Camigliano.

Altitude: about 350 MASL

THE GRAPE

Vines: Sangiovese varietal wine

Planting density: 4.500 - 5.000 vines per hectare

Production per hectare: on average 6 / 6,5 tonnes of grapes

Yield in wine from the grapes: 70%

IN THE WINERY

Vinification: Alcoholic fermentation in stainless steel vats at a controlled temperature of 26° / 28°C. Maceration on the skins for about 12 days

Ageing: 1 year, of which 6 months in 30/40-hl Slavonian oak barrels

Bottle ageing: minimum 2 months

THE WINE

Tasting: Very traditional colour; its aromas of fresh and crispy fruit recall the wild cherry and are supported by spicy and slightly alcoholic nuances. On the palate it is elegant and savoury, with vivid mineral notes, well balancing its softness.

At the table: At our "Villa di Nozzole" we like to match it with "Pici" with pigeon ragout

First harvest: 2002

Shelf life: up to 5 years

Interesting fact: Our company decided to make this wine from one part of the grapes intended for the production of Brunello

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.
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