

# LA FORTUNA

## Rosso di Montalcino DOC

Its burgundy red colour and intriguing acidity opens to the sense of smell with strong fruity flavours; intense and fascinating, spicy, it maintains a well-constructed pleasant taste, full and plain, velvety and smooth.

### HARVEST 2013

#### Grape Varieties

100% Sangiovese

#### Production zone

Montalcino (Si)

#### Harvest period

24 - 28 September

#### Average age of vines in production

15 - 25 years

#### Fermentation's lenght

12 days

#### Type of fermentation

Thermoconditioned and unleavened

#### Time spent on skins

20 days

#### Yearly production

100.00 hl.

#### Ageing

6 months in 25 Hl Slavonian oak barrels  
and 6 months in French barriques

#### Bottle ageing

3 months before the release on the market

#### Bottling

February 2015

#### Bottles Produced

13.333 of 0.750 l

#### Alcohol Content

14.00%



## LA FORTUNA

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