

CUPANO



SANT' ANTIMO ROSSO OMBRONE

The farm: The agricultural farm is situated at 200 meters of altitude to the southwestern border of Montalcino, on a hill facing the Maremma and the confluence of the Orcia and the Ombrone valleys, with views over the Mount Amiata, the castle of Poggio alle Mura and the ancient village of Camigliano.

An Organic winery with biodynamic influences: The grounds, bare and **uncultivated for more than twenty years**, had an ancient fame to produce "good wine". The Mediterranean bushes and the woods of holm trees - that for about ten hectares separate us from every other farm - have allowed us from the beginning to develop a healthy agriculture, one that doesn't use synthetic products, fertilizers, parasiticides, herbicides

Ombone 2003

85% Merlot – 15% Cabernet Sauvignon

This Sant'Antimo Rosso is named Ombrone after the river which closes the Montalcino territory south west of the winery.

After a hand crafted harvest and careful selection, the grapes are gently crushed and go through a cold maceration. After 3-4 days the fermentation starts and the must is aerated several times per day through gravity transfer (delestage) and pumping over (remontage). Then the must is gently pressed and transferred into small 25 hL barriques where it goes through malolactic fermentation. The total aging in barriques is 24 months

