



SELLA dell'ACUTO

TOSCANA SANGIOVESE IGT

"Born in Castiglion Fiorentino, Arnaldo Rossi has cultivated a strong bond with Tuscany. His wines tell not only the story of the land from which they come, but also the care and dedication with which they are produced. In the heart of Tuscany, sits a small hillside vineyard site comprised entirely of schist soils. Thanks to the stony soil, this expression of Sangiovese stands apart with its vibrancy, pronounced minerality, intensity, and refreshing drinkability. The name pays homage to the 14th-century condottiero Giovanni l'Acuto, who once lived in the nearby castle."

VINEYARD LOCATION	The crest of the ridge line between Cortona and Castiglion Fiorentino
ELEVATION	320 meters above sea level
SOIL TYPE	Stone
AVERAGE VINE AGE	18 years
CASE PRODUCTION	208
GRAPE YIELD	9,000 vines/hectare
TRELLIS SYSTEM	Alberello supported by a trellis (pruning the vines to encourage a compact, rounded structure resembling a small tree)
VARIETAL/BLEND	Sangiovese
MACERATION AND FERMENTATION	Native yeast fermentation
AGING VESSEL AND LENGTH	Rested for 10 months in oak, then transferred to concrete vats for 12 months with an additional 8 months in bottle
ALCOHOL BY VOLUME	14%



WINEMAKER

Arnaldo Rossi

REGION/SUBREGION

Tuscany

Cortona

