

Rosso di Montalcino 2020 DOC



Production area	Montalcino, Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
Vineyard	The soil is rich in clay and has low fertility. Spacing: 2,40x0,90 m, 4'600 vines/ha.
Weather conditions	Beginning of winter with copious rains, which restored the water reserves. Following months without rain and temperatures above average. The usual late pruning avoided early budding and the possible risk of frost. Regular vegetative course. Little rain and mild temperatures in May and June facilitated the phytosanitary management. Very hot summer, which required careful management of the canopy to contrast sunburn damage. Harvesting healthy grapes of excellent quality, but in smaller quantities. Harvest on September 20 th .
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with accurate grape selection of the best bunches.
Vinification	Fermentation on the skins for 15 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks.
Aging	12 months in cask and stainless steel, to preserve freshness. Bottled on December 17 th , 2021.
Color	Ruby red of great intensity.
Bouquet	Wide and inviting. The expressive fruit of Sangiovese variety is very clear.
Taste	Nice balance between volume and elegance, with a vertical structure. Long, clean and mineral aftertaste.

Serving temperature 16-18°C

Production of vintage 2020: 6'133 bottles