

Rosso di Montalcino 2021 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	Mild winter with low rainfall. In February and March temperatures were above the average, anticipating the beginning of the vegetative cycle. A drastic drop in temperatures occurred in the night between April 7 th and 8 th . The usual late winter pruning limited the freeze damage, which however led to a reduction of the quantity of bunches per plant. The lower production made it easier for the vines to face a dry and drought summer, avoiding excessive stress to the plant, which kept a healthy and luxuriant leaf wall until the harvest. Harvest on September 17 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 16 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks.
Aging	12 months in oak cask and stainless steel, to preserve freshness. Bottled on December 22 nd , 2022.
Color	Ruby red of great intensity.
Bouquet	Wide and inviting. The expressive fruit of Sangiovese variety is very clear.
Taste	Great balance between volume and elegance, with a lively acidity. Long, clean and mineral aftertaste.

Serving temperature 16-18°C

Production of vintage 2021: 6'626 bottles