

## Rosso di Montalcino 2022 DOC



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| <b>Production area</b>    | Montalcino, Sant'Angelo in Colle.<br>Hilly lands at about 250m above sea level.  |
| <b>Vineyard</b>           | The soil is rich in clay and has low fertility.<br>Spacing: 2,40x0,90 m, 4'600 vines/ha.   |
| <b>Weather conditions</b> | Mild winter and mild spring with normal rainfall. This resulted in regular budding and vegetative growth. From the month of May, temperatures above seasonal averages and no rain. The leaf wall reacted to this exceptional climate, developing in a more moderate way and, thanks also to the rains of mid-August, grapes reached a good maturation.<br>Harvest on September 7 <sup>th</sup> . |
| <b>Grapes</b>             | Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with accurate grape selection of the best bunches.  |
| <b>Vinification</b>       | Fermentation on the skins for 12 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks.   |
| <b>Aging</b>              | 8-9 months in Allier oak casks of 30 and 10 hl.<br>The rest of the aging is in stainless steel, to preserve freshness.<br>Bottled on December 19 <sup>th</sup> , 2023.   |
| <b>Color</b>              | Ruby red of great intensity.   |
| <b>Bouquet</b>            | Wide and inviting. The expressive fruit of Sangiovese variety is very clear.   |
| <b>Taste</b>              | Great balance between volume and elegance, with a lively acidity.<br>Long, clean and mineral aftertaste.   |

Serving temperature 16-18°C

Production of vintage 2022: 5'333 bottles