

## Rosso di Montalcino 2023 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 regular rainfall. On January 23 <sup>rd</sup> a beautiful snowfall covered Montalcino and its vineyards. Usual winter pruning in late March to avoid frost damage. Phenological stages of sprouting and flowering were regular and supported by the abundant rains throughout spring and early summer. Careful and challenging phytosanitary management. August with high temperatures and beneficial rains late in the month. September sunny and warm with temperature ranges night-day that accompanied the grapes to a balanced ripening. Harvest on September 11 <sup>th</sup> and 28 <sup>th</sup> .
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 37 and 64 hl short and wide stainless steel tanks.
Aging	9 months in Allier oak casks of 30 and 10 hl. The rest of the aging is in stainless steel, to preserve freshness. Bottled on December 18 <sup>th</sup> , 2024.
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 2023: 5'400 bottles