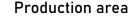
Rosso di Montalcino 2023 DOC



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 23rd 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 11th and 28th.

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 18th, 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

