

## ROSSO DI MONTALCINO

2021



Luminous ruby red with subtle garnet reflections. Broad on the nose and rich in fresh floral, spicy and small red fruit notes. On the palate it is warm, enveloping, savoury and mineral. Of vibrant acidity, velvety tannins and a long finish. It is a perfect accompaniment to local dishes and products such as picis with meat sauce, pasta with white truffles from the Crete Senesi, Tuscan ribollita, as well as mature Pecorino di Pienza cheese, local cured meats and Cinta Senese salami.

**VINTAGE**  
2021

**TIPOLOGY**  
Denomination of Controlled Origin

**ZONE OF PRODUCTION**  
Municipality of Montalcino

**GRAPES**  
Sangiovese 100%

**VINEYARD EXPOSURE AND  
ALTIMETRY**  
South-East. 320 m a.s.l.

**SOLIS**  
dry and stony

**AVERAGE AGE OF VINES**  
26 years old

**FARMING METHOD**  
Spurred cordon

**HARVEST**  
Last days of September, first days of  
October. Grapes are harvested by hand.

**VINIFICATION**  
In 35/45 hl stainless steel tanks; maceration  
for about 18-20 days at a constantly  
controlled temperature of 28°C.

**AGEING**  
12-15 months in 20/25hl oak casks.

**BOTTLE AGEING**  
6-8 months before release.

**BOTTLES PRODUCED**  
5.000 750 ml bottles.

**ALCOHOL CONTENT**  
14,5%

**Other format**  
0,375 - 1,5 Lt