

ROSSO DI MONTALCINO

2022

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 pici 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
2022

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
27 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
6.000 750 ml bottles.

ALCOHOL CONTENT
14,5%

Other format
0,375 - 1,5 Lt

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