ROSSO DI MONTALCINO DOC

From the attentive selection of grapes in the 15 hectares registered to Rosso di Montalcino arises this wine, which is characterized by freshness and elegance. The aging in the wood gives to the wine roundness and pleasantness, making it perfect for every occasion.

2019 ROSSO DI MONTALCINO DOC

Grape variety: Sangiovese
Vineyards: 15 hectares
Age of the vines: 15-20 years
Soils: rich in schist and galestro
Altitude: 150-420 m a.s.l
Yield: 70 quintal/hectare

Harvest: manual, second half of September to the first week of October
Vinification: after the manual selection on the sorting table, fermentation is carried out in stainless steel tanks at controlled temperature (maximum 26 °C)
Barrel ageing: 6 months in oak barrels, 60% in barriques of 225 l and 40% in big oak barrels of 30 hl
Bottle ageing: 3 months

Alcohol content: 14.0 %
Acidity: 5.2 g/l
Sugar content: 0 g/l

Tasting Notes:
Color: bright ruby red.
Nose: the fruity notes of sour cherries strike immediately as soon as the glass approaches the nose. After a few minutes in the glass the spicy and balsamic notes begin to come out with hints of pepper, thyme, sage and juniper berries. Slightly ethereal.
Palate: the palate recall the retro-nasal notes of ripe red fruits. The wine is velvety and soft, the tannins are fine and elegant and there are mineral sensations of ash and vanilla notes that integrate well with the marked acidity, which gives elegance. Medium body and good persistence.

Available formats: bottles of 0.750 lt.

Seasonal weather conditions:
The winter was rainy and cold. The average spring rainfall made it possible to create water reserves to overcome the hot summer months. July, August and September were characterized by excellent temperature variations, with sunny days and cool and breezy nights, which favored the production of perfectly ripe grapes, with high acidity and a nice aromatic potential.
Number of stars: five.

SCORES:
92/100 Wines Critic
92/100 James Suckling
92/100 Wine Align
89/100 Wine Advocate