



## Rosso di Montalcino D.O.C.

2023

*Brilliant and energetic wine that turns to a deep ruby red color. The nose has good intensity and complexity, in which fruity notes of cherry, blackberry and raspberry prevail, accompanied also by floral scents. In the mouth it is fresh, fruity with good acidity, tannins present but balanced and well concentrated. The persistence is pleasantly long.*

*Our Rosso di Montalcino is appreciated for its fragrance and freshness, given by primary aromas (fruity) and secondary aromas (coming from fermentation).*

**Wine type** DOC

**Grape blend** Sangiovese 100%

**Cultivation system** Spurred cordon/Guyot

**Plant density** 4500 plants/ha

**Soil type**

Rosso di Montalcino originates from medium textured soil with pebbly structure.

**Altitude and Slope**

The vineyards are located 130 m. above sea level with slopes varying from 5% to 10%.

**Food Pairing** Its elevated structure makes this wine ideal for the best game dishes, aromatic and rich in flavours. Also well suited for aged cheeses.

**Ageing Potential** Rosso di Montalcino fully expresses its characteristics of aromatic and gustatory youth within the year following its release, with regard to decisive fruity notes and a body whose structure justifies its ready drinkability.

**Production**

Harvested at the end of September or beginning of October, grapes undergo soft pressing, fermentation in temperature- controlled stainless steel vats at 25°-28° and extraction of the noble compounds from the skin with the help of periodic pumping-over. Maceration on the skins lasts between 15 and 18 days. The wine is aged for 12 months in Slavonian big barrels. Before releasing, the wine ages in the bottle for 5-6 months.