



# Rosso di Montalcino

*Vintage 2021*

*Organic*



**Production area:** Col d'Orcias own vineyard, located in Montalcino, on the hill overlooking the Orcia river, facing South. Average height above sea level of 250 meters.

**Weather condition:** The 2021 season was characterized by important weather events that reduced the production of Sangiovese by about 30% compared to a regular year. In particular, the frost of April 8 when the temperatures drop to -7 C° and the drought that began in June and lasted until the entire period of harvest – with little rainfall- causing the size and weight decrease and of the grape. Thanks to the temperature changes in late August till the beginning of September, the grapes were in perfect health condition and has a remarkable concentration with positive aromatic component achieving a perfect proportion between pulp and skin.

**Grapes:** Sangiovese, locally called «Brunello» (the same variety used in the production of Brunello di Montalcino).

**Vinification:** Fermentation on grape skins for about 10-12 days at controlled temperature below 28° in shallow, wide steel tanks (150 hl) in order to gently extract tannins and color.

**Ageing:** 10-12 months in Slavonian oak casks of 75 and 150 hl. Part of the wine aged in tonneaux and concrete tanks. Bottle ageing follows.

## TASTING NOTES

**Colour:** Deep ruby red with violet hues.

**Bouquet:** Ample, complex and fruity. The typical aromas of cherry and small ripe red fruit in jam are perfectly combined with the spices and toasted notes given by the oak.

**Flavour:** Good structure, enveloping and full bodied. The soft and ripe tannins are well balanced by the fresh acidity of Sangiovese. Long-lasting and pleasantly fruity aftertaste.

**Alcohol:** 14,5%

**Total acidity:** 5,4 g/l