



Rosso di Montalcino

Vintage 2022

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 budding took place at the end of the first week of April with a good fertility of the buds and a great number of potential bunches. April was mild with few rains like the whole first part of the spring. The temperatures from May to July were mainly above the seasonal average and caused the flowering of flowers with a lower development of the bunches making them smaller and sparse. Some rains arrived between the end of July and the middle of August, for a total quantity of 130 mm, causing a temperature decrease during the day and elevating the thermal excursions during the night. Therefore, during the following weeks the plants were able to rebalance the parameters of the grapes. The harvest was slightly anticipated at the beginning of September.

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

Bouquet: Complex and pleasant, the fruity notes, mainly of cherry and little red fruits are combined with spicy nuances.

Flavour: Good structure, soft and enveloping. The tannins are evident but silky and lead to a long-lasting persistent and pleasant fruity aftertaste.

Alcohol: 14,5%

Total acidity: 5,4 g/l