



Rosso di Montalcino

Vintage 2023

Organic



Production area: Col d'Orcia's own vineyards, 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 during the second week of April which recorded the lowest temperature of the recent climate average with several rainy days.

During May and June, the temperatures continued to be low with frequent rainy days. This widespread situation throughout the denomination has generated very strong downy mildew pressure which required frequent and punctual interventions. July, August and September were characterized by a regular course, with only a few days exceeding 34°C, ensuring perfect physiological functioning, without stress. The harvest began at the end of the first ten days of September and followed throughout the first week of October. The 2023 vintage is characterized more by aromatic complexity than by polyphenolic and alcoholic richness.

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 25°-26° C in shallow, wide steel tanks (150 hl), specially made 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 concrete tanks. Bottle ageing follows.

TASTING NOTES

Colour:	Deep ruby red
Bouquet:	Intense and fine, with notes of fresh red fruits, such as cherry and currant. Floral hints of violet enrich the bouquet, well harmonized with the delicate shades of wood, such as vanilla and roasting.
Flavour:	Wine with good structure, with evident but balanced tannins supported by a pleasant acidity. Intense and persistent aftertaste with a finish that recalls the elegant notes of wood.
Alcohol:	14%
Total acidity:	5,30 g/l