



## ROSSO DI MONTALCINO DOC Vintage 2023

**APPELLATION:** ROSSO DI MONTALCINO  
Denominazione di Origine Controllata

**GRAPE VARIETY:** 100% sangiovese

**VINEYARDS :** the vineyards, between 10 and 30 years old, are planted with a density of 3000/4000 vines per hectare, trained to spurred cordon on a sandy/clayey soil, at an altitude over 350 meters (1150 ft) a.s.l. with south-west exposure.  
Wine produced with selected sangiovese grapes reclassified from Brunello di Montalcino designated vineyards.

**VINTAGE REPORT:** the vintage in its overall was characterized by the alternation of weather patterns that at times slowed down and at times expedited the vegetative growth of the vines resulting in moderated lower yields. The winter months had been rather mild and with frequent showers that replenished the water reserves in the soil. The springtime proved to be cooler than average and slowed down the growth of the new buds. May and June also registered temperatures below the average and the frequent precipitations asked to act with great timing in the fields. The summer progressed regularly with some isolated storms. The arrival of September brought a relevant diurnal temperature variation that favored the aromatic compounds and the phenolic ripening of the grapes.

**HARVEST:** manual harvest from mid to late September.

**CELLAR:** the harvested grapes are kept for 15 days in contact with the skins in steel tanks, at low temperature, with frequent pump-overs. The malolactic fermentation occurs in stainless steel tanks. The wine is then transferred into wooden containers, Slavonian and French oak cask for some months followed by a further refinement in bottle for a minimum of 5 months. This wine is the expression of this terroir and shows freshness and fruitiness.

**ANALYTIC NOTES:** Alcohol 14.5%, total acidity 5.43 g/l, dry extract 31.5 g/l, reduced sugar < 0.5 g/l, PH 3.58

**BOTTLES PRODUCED:** 5920 bottles of 750 ml  
40 bottles of 1500 ml

