



2022 ROSSO DI MONTALCINO DOC



Fermentation and aging in temperature controlled stainless steel tanks gives this wine a freshness that complements the fruit-driven aromas and flavors. Fruit selection for this wine occurs in the vineyards; grapes are picked 1-2 weeks before those destined for Brunello.

TASTING NOTES

A wine offering aromas of intense ripe red berries. Elegant and rich with gentle fine tannins.

TECHNICAL CHARACTERISTICS

Appellation

Rosso di Montalcino DOC

Grape Varieties

100% Sangiovese Grosso (Brunello)

Harvest

Harvested by hand, beginning of October

Training System

Spurred cordon

Planting Density

4,000 per hectare

Winemaking

Gentle grape crushing, fermentation in temperature controlled stainless steel tanks, 10-12 days of maceration.

Aging

6 months in stainless steel tanks, 6 months bottle refinement.

Soil

Clay and limestone

Alcohol

14.5%