

# 2023

## Rosso di Montalcino

D.O.C.



**Altitude:** 480 to 520 m a.s.l. (1574 to 1706 ft).

**Soils:** Deep soils, rich in clay and good water capability.

**Vine training:** spurred cordon and Guyot.

**Winegrowing:** Organic and sustainable farming. Green manuring and cover cropping are applied as needed to balance nutrients, improve porosity, and reduce erosion. Pruning is tailored to vineyard age, soil type, vigor, and exposure to minimize stress and enhance longevity. Copper, sulfur, and natural antagonists combat pathogens. Natural manure boosts soil vitality, and plant fortifiers strengthen vines' defenses.

**Harvest:** Hand-picked grapes on September 30<sup>th</sup> – October 5<sup>th</sup>.

**Harvest Notes:** The winter was dry and mild, resulting in a slight delay in bud break. The dry conditions persisted until April, but from May to August, heavy rainfall contributed to excellent fruit set. Although mildew pressure was high, it was effectively managed using organic methods. Veraison started in early August, followed by a very hot end of summer. The vintage was characterized by intense rain in the spring and high heat in the summer, all tempered by consistent winds.

**Average yield:** 60 q/ha.

**Vinification:** The fermentation process lasts for 8 days in truncated conical stainless-steel vats at controlled low temperatures, not exceeding 23°C. This is followed by an additional 6 days of maceration without punching downs; instead, gentle pump-overs are performed to keep the skins moist and ensure thorough mixing of the liquid.

**Aging:** Half of the wine matures in stainless-steel vats, while the other half spends 12 months aging in large French oak barrels.

**Bottling:** November 2024.

**Production:** 20.000 bottles.