

2019

Rosso di Montalcino

D.O.C.



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

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

Vine training: spurred cordon and guyot.

Average yield: about 55 q/ha.

Winegrowing: The agronomic practices follow the essentials of a sustainable agriculture. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

Fermentation Notes: In order to maintain the fruity and fresh character of the grapes, we allowed the fermentation to proceed quickly (7 days) at 25-26°C with gentle extractions. Maceration lasted another 7 days at 22°C.

Aging: 12 months in 500L French oak barrels.

Harvest Date: October 1st – October 20th.

Harvest Notes: The cold winter and spring (with temperatures below average) led to a slow sprouting. Abundant rains during the growing season allowed the plant to reach the right balance, an indispensable condition to accumulate a large amount of polyphenols and to get a perfect ripeness. Lastly, the strong temperature shifts during September and October, enhanced the phenolic component of each single vineyard.

Production: 20.000 bottles.

