



Rosso di Montalcino 2019

DOC



Grape varieties

100% Sangiovese



Vineyard

San Polo

Exposure

South/Southeast

Training system

Spurred cordon

Density

7,000 vines/hectare (2,832 vines/acre)



Harvest

Grapes are hand harvested in small 17 kg crates during the last days of September

Fermentation

In concrete tanks

Length of fermentation

14/16 days

Ageing

12 months in lightly-toasted large barrels (2000 L and 4000 L). Bottle-aged before market release

Altitude

450 metres (1,476 feet) above sea level

Soil characteristic

Rich in calcium and clay

Planting dates

2000

Yield

4900 kg/hectare

Vinification

Soft pressing of the grapes after careful selection of the bunches

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

In large barrels - 2000 L and 4000 L



The 2019 vintage turned out to be a patchy and inconsistent year from beginning to end, starting with early growth and ending with a late harvest. Due to an unusual winter that was harsh at the beginning and mild towards the end, budding was quite early, while the initial vegetative growth was slow due to the soil's scarce water reserves. In the month of May, abundant rainfall and below-average temperatures slowed down growth, cancelling out the initial vegetative advance, and thereby accumulating a delay of about 2 weeks compared with the average season. The beginning of June coincided with the beginning of summer, with clear weather and high temperatures continuing each day until August which was marked by cooler temperatures and some rain that was useful for replenishing the land's water reserves. This uneven trend continued until the harvest, which turned out to be one of the latest in recent years.



Complex ruby red color, limpid and brilliant. On the nose, scent of small fresh fruits and light morello cherry together with hints of blackberry and black cherries followed by a pleasant hint of vanilla. Good intensity and fragrance. On the palate it is warm, soft, with medium structure and balanced tannins. The wine is harmoniously dry, dynamic, and fresh with a good aromatic persistence.



violet



wild
strawberry



raspberry



jasmine



vanilla



Pairs best with typical Tuscan dishes of pure and straightforward flavours, like pasta and risotto with mushrooms or truffles, pork, grilled meat, and medium-aged cheeses.
Serve in large balloon glasses at around 18° C (64° F).