

## Rosso di Montalcino 2022

DOC.



## Grape varieties

100% Sangiovese



Vineyard

Vineyard Rossa and vineyard d'Oriente

Altitude

430 - 450 metres (1,411 - 1,476 feet)

above sea level

Exposure Soil characteristic South/Southeast

Rich in calcium and clay

Training system Spurred cordon

2000

Planting dates

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

Yeld 4900 kg/hectare

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

Vinification

Soft pressing of the grapes after careful selection of the bunches

ROSSO MONTALCINO

SAN POLO

Fermentation temperature

In concrete tanks

28/30°C (82/86°F) Malolactic fermentation

Length of fermentation 14/16 days

Fermentation

release

In large barrels - 2000 L and 4000 L

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

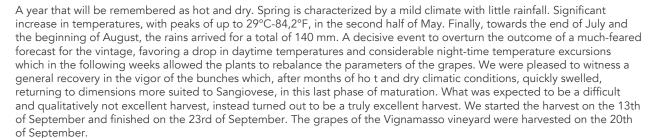


Alcohol content Total acidity 13.81% Vol 5.89 g/l

Residual sugars Dry extract 0.6 g/l

3.49 32.3 g/l





We brought perfectly ripe grapes to the cellar, with thick and crunchy berries that will allow for good maceration.



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.

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).