

ROSSO DI MONTALCINO 2021

DOC Rosso di Montalcino



Wine Description

Light cherry notes underline its elegant nose. The Rosso di Montalcino proudly shows its full body in the glass and a beautiful integrated acidity.

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|------------------------|-----------------------------|
| Wine Type: | still wine red dry |
| Alcohol: | 15 % |
| Acid: | 5.7 g/l |
| Residual Sugar: | 1.4 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | 12 years |
| Optimum Drinking Year: | 2022 - 2034 |

Vineyard

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|----------------|---|
| Origin: | Italy, Toscana, Montalcino |
| Quality grade: | DOC Rosso di Montalcino |
| Site: | Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante |
| Varietal: | Sangiovese 100 % 27 years 5000 plants/ha 5500 liter/ha |
| Sea Level: | 450 - 500 m |

Harvest and Maturing

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|--------------------------|---|
| Harvest: | handpicked 15 kg cask |
| Grape Sorting: | manual |
| Fermentation: | spontaneous with pied de cuve |
| Malolactic Fermentation: | yes |
| Fermentation Process: | délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 14 days |
| Maturing: | 70 % barrel 3200 L used barrel 18 month(s) Sangiovese 30 % tonneau 500 L used barrel 18 month(s) Sangiovese 100 % steel tank 5500 L 1 month(s) Sangiovese |

curiosity

In 1984 this wine got the DOC classification, thanks to its popularity among wine lovers. Over the years it has become an "alter ego" of Brunello, but in a less elaborate way, both from the point of view of price and the type of wine.

Food pairing

Traditionally in combination with meat dishes, but also with pecorino cheese and plates served with "new" olive oil, fresh from the oil mill.

Vintage 2021

In August the total rainfall amounted was 26 mm, although some areas of the territory received up to 150 mm of water, concentrated in two events. This shows the variability of Montalcino and its microclimates. As far as temperatures are concerned, we had values of 39°C, concentrated between the 11th and 16th of August. On these dates, we also had an increase in minimum temperatures, which changed the vegetative balance, with the foliage and grapes beginning to suffer in some areas. The month of September had the lowest rainfall of the year, at 1.5 mm, with four days with maximum temperatures of >30°C, but with significant temperature fluctuations. Despite the lack of rainfall, this allowed the leaves to maintain an acceptable color and had a positive effect on the grapes and their aromatic components. October recorded an accumulated rainfall of 12.8 mm, with minimum temperatures of <7°C between the 9th and 14th of the month, improving the ripening of the grapes (in the later-ripening areas of the territory) with fluctuations in temperature of up to 15 degrees. (Consorzio Brunello di Montalcino)