



ROSSO DI MONTALCINO 2021

Denominazione di Origine Controllata

THE WINE

The red wine Rosso di Montalcino Doc Sanlorenzo comes from the youngest vineyard on the farm, which opens like an amphitheatre towards the Orcia River valley and the sea. The land is generally clayey and rocky, and the special microclimate at over 400 meters above sea level gives the Sangiovese Grosso cultivated in these vineyards an especially delicate flavour. Vinified in steel vats at controlled temperatures, this wine is then aged for 12 months in wooden barrels of various sizes to reach an optimum equilibrium. Sixteen months of work in the cantina is completed with a final aging of at least 3 months in the bottle, to bring to the glass a wine that is very fruity and delicate, but which has considerable body. The fresh aromas of ripe cherries and the pleasant underlying traces of wood make it balanced and elegant to the taste, and give it an distinguished flavour.

DESCRIPTION OF THE YEAR

The 2021 vintage was characterised by drought during the summer months. After the abundant winter rains, there was no rain until autumn.

Thanks to a warm end of winter, the vines sprouted early, in mid-March, only to be forced to a sudden halt at the beginning of April due to a cold wave that created quite a few problems in some areas, but fortunately, we were spared.

June and July were mild and not too hot, favouring the growth of the vines and grapes without any problems. August saw a few heat waves that highlighted the lack of rain, but the vines held up quite well.

The harvest began normally, at the beginning of August, and closed around the 25th. Unfortunately, we were hit by an intense hailstorm on the 23rd of August, which destroyed most of the leaves and some of the grapes.

Fortunately, after this rain and hail, the weather remained fine until harvest time, allowing the affected grapes to dry out and not to mould, and the healthy grapes to complete ripening.

Location:

Montalcino, Toscana

Grape:

100% Sangiovese

Name:

Rosso di Montalcino DOC

The vineyards:

are located in the southwestern area of Montalcino at 500 meters above sea level. They are 5 to 25 years old. Production per hectare from 35 to 60 quintals per hectare.

Harvest date:

7th - 8th October 2021

Macerations of the skins:

Approximately 25 days

Fermentation and aging:

Fermentation in steel tanks at a controlled temperature, subsequently refinement in old barriques and tonneaux (from 5 to 10 years).

Production:

4.133 bottles

Technical information:

Sugar residue - 0g

Type of vintage:

Similar vintages: 2007 - 2009 - 2015

Certified organic



Where