



ROSSO DI MONTALCINO 2010

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 2010 vintage was more difficult than previous years. Budding started late because of the cold and the spring rains, which continued during all stages of growth, causing a particular delay in flowering and the closure of the cluster. In July, a heat wave has meant that the vines grow very quickly making up for a week and allowing an early veraison in early August. The month of August brought many rains in the first fortnight slowing the ripening and creating the first onset of mold outbreaks. This uncertain situation has led to a strong selection of clusters to be sure to have a sustainable load in plants in the event of rain. Fortunately, in September and October we took turns between rainy days and long periods of sunlight, until reaching optimal ripening of the grapes after 10 October and the harvest on 15 and 16 October. It has been a small harvest, about 1/5 less production but good quality, certainly in line with past years.

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:

15th - 16th October 2010

Maceration 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:

9.000 bottles

Technical information:

Sugar residue - 0g

Total sulfur - 78mg / l

Alcohol - 14%

Type of vintage:

Warm - Similar vintages: 2012



Where