



ROSSO DI MONTALCINO 2018

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 2018 is considered a cold and rainy year, winter and spring have been characterized by heavy rains until June and it was abundant even in the end of August it was dry and hot. Temperatures were often below average and it was never heat peaks, only the month of July was more constant while September had lower temperatures. The vines had a good growth in June, but with a marked delay due to low temperatures, budding was in mid-April and flowering a nice may. The stable weather in July facilitated the beginning of the veraison, but the rains at the end of August and the beginning of September slowed down the maturation. Luckily the end of September was dry and I felt maturity. Harvest date October 4 with excellent quality

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:

4th October 2018

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:

9.000 bottles

Technical information:

Sugar residue - 0g
Total sulfur - 78mg / l
Alcohol - 14%

Type of vintage:

Warm - Similar vintages: 2012

Certified organic



Where