



ROSSO DI MONTALCINO 2019

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

2019 was an exceptional harvest both in quantity and quality, an average rainy winter was followed by a hot and dry March and April, the vines sprouted well and grew quickly. May was very rainy and the plants slowed down growth, then in June a decisive change of course with two dry and hot months. So that the grapes grew well and at the right times, the beginning of the veraison was in the first days of August to be concluded in late August. The warm but not too hot September weather with some rains contributed to the good ripening, the harvest was on October 5th and 6th.

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:

5th - 6th 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:

5.000 bottles

Technical information:

Sugar residue - 0g

Total sulfur - 64mg / l

Alcohol - 14%

Type of vintage:

Balanced - Similar vintages: 2010 - 2016

Certified organic



Where