



# ROSSO DI MONTALCINO 2020

*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 year began with a mild and dry winter and continued with a very warm March which made the vines sprout very early. At the beginning of April, with most of the buds out, an anomalous cold wave arrived, culminating in a dusting of snow and three mornings of sub-zero temperatures, causing considerable damage to the buds. In fact, it froze almost half of the buds which were then reborn but unfortunately without grapes, immediately compromising production.

April and May, rainy but also quite warm, allowed the vines to recover from the stress of the cold and to grow well, flowering in early June. A typical summer ensued, with some peaks of heat but not excessive, little rain until August, veraison began at the end of July and ended around 20 August, far earlier than in previous years.

Early September with some heavy rains followed by hot and dry days meant excellent ripening, the harvest took place for the first time in Sanlorenzo in September. The date of the harvest was 28 and 29 September. The very high quality wines have nice acidity and an alcohol content below the average of recent years, with a good and pleasant framework, a style which could remind us of some harvests of the last century.

### 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:

28<sup>th</sup> - 29<sup>th</sup> September 2020

### 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  
Total sulfur - 41mg / l  
Alcohol - 13,5%

### Type of vintage:

Similar vintages: 2004

### Certified organic



Where