



ROSSO DI MONTALCINO

2022

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 2022 vintage was characterised by a cold but dry winter followed by a mild spring with very little rain, permitting slow but even bud growth. Bud break began early in April, and the mild weather favoured growth, with flowering occurring as early as the end of May, 10 to 15 days ahead of the usual dates. Temperatures of around 30 degrees, more typical of the height of summer, were registered early in June, while July temperatures peaked at over 35 degrees. The vines reacted well and continued to grow, staying ahead of schedule and beginning to change colour on the 20th of July. The drought fortunately ended with the first rain on the 29th of July, followed by more cool, rainy days in August, though not damp enough to have adverse effects on the health of the grapes. Good weather in September, with a strong temperature excursion between day and night, ensured that the grapes were ripe by the end of the month. Harvest date 26 – 27 September

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:

26th -27th September 2022

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 - 73mg / l
Alcohol - 15%

Type of vintage:

Similar vintages: 2007 2009 2011 2017

Certified organic

Where