



ROSSO DI MONTALCINO 2024

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 2024 harvest was shaped by unusual weather patterns, beginning with early budding in March followed by carefully managed spring rains. Despite a hot summer, the harvest was pushed back to mid-October because the excessive September heat stalled the grapes' sugar development. This delay, combined with late rains, required a meticulous selection of grapes to combat mold and ensure overall quality.

In the cellar, fermentations were quick and revealed a wine with a slightly lower alcohol content than recent standards, yet defined by excellent freshness and ideal acidic balance. The resulting profile suggests an elegant and delicate Brunello, reminiscent of cooler vintages like 2013 and 2018, favoring refined tannins and immediate drinkability over raw structural power.

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:

14th/15th October

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:

8133 bottles

Technical information:

Sugar residue - 0g

Total sulfur - 69mg / l

Alcohol - 13,5%

Certified organic



Where