

Rosso di Montalcino 2024 DOC



Production area	Montalcino, Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
Vineyard	The soil is rich in clay and has low fertility. Spacing: 2,40x0,90 m, 4'600 vines/ha.
Weather conditions	After a mild winter with little rain, the season continued with a very rainy spring, which required a challenging phytosanitary management to ensure the health of the plants. Even the harvest was a test of patience and precision: the recurrent rains extended the times of the harvest. Generous vintage, with a low alcohol content and vibrant acidity. Harvest on September 23 rd .
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with accurate grape selection of the best bunches.
Vinification	Fermentation on the skins for 10 days at controlled temperature below 28°C in 37 and 64 hl short and wide stainless steel tanks.
Aging	Allier oak casks of 30 and 10 hl for 6 months. 15 hl in stainless steel, to preserve freshness. Bottled on December 15 th , 2025.
Color	Ruby red of great intensity.
Bouquet	Wide and inviting. The expressive fruit of Sangiovese variety is very clear.
Taste	Great balance between volume and elegance, with a lively acidity. Long, clean and mineral aftertaste.

Serving temperature 16-18°C

Production of vintage 2024: 7'373 bottles