



This wine is obtained from declassified Brunello, which nonetheless follows the strict production regulations, shows characteristics of freshness and typical aromas of quality young wines, fruity and vinous notes blend with more complex autumn leaves and violet.



Classification	Rosso di Montalcino D.O.C.
Vintage	2022
Vineyards location	Hillside at 270-320 metres
Grape variety	100% Sangiovese Grosso (Brunello)
Training system	Spurred cordon
Vines average age	15 years
Cultivation practices	Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table
Vinification process	Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions
Alcohol content	14,00%
Total acidity	5,70
Total dry extract	34,00
Polyphenols	2.800
Ageing	1 year, 10 months in large oak barrels
Bottle ageing	2 months before release
Average annual production	About 20.000 bottles
Ageing potential	3/5 years
Bottle type	450 g Bordeaux
Colour	Ruby red
Perfume	Prevalent fruity character, small ripe red fruits. Light hints of vegetal spices
Taste	Harmonious, velvety
Food pairing	Pasta, grilled pork and red meat
Serving temperature	16 - 18° C