



Wine that 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	2024
Vineyards location	Hillside at 270-320 metres
Grape variety	100% Sangiovese Grosso (Brunello)
Training system	Spurred cordon
Vines average age	20 years
Cultivation practices	Intense pruning, production limited to very few bunches per plant, harvested by hand and selection of grapes on selection table
Vinification process	Pre-fermentative cryomaceration, maceration on the skins for approximately 15 days, fermentation at a controlled temperature (30°C) in steel vats, 2 rackings per year, slow gravity bottling in a sterile chamber
Alcohol content	14,00%
Total acidity	5,70
Total dry extract	34,00
Polyphenols	2.800
Ageing	From 10 to 12 months in large Slavonian oak barrels of various capacities, with 2 rackings per year
Bottle ageing	At least 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

