RIDOLFI
MONTALCINO



Brunello di Montalcino

2020

Vineyards North - East side of Montalcino Hill, 300 mt above sea level. Medium texture soils rich in clay, marine fossils and, in the highest part, Alberese (weathered sandstone).

Vine Training system Spur pruned cordon for old vines and double guyot for the newest parts.

Sustainability Vineyard cultivated following the organic agricolture principles. Sexual confusion traps to prevent the spreading of the vine moth, use of organic humus, sowing and green manure to improve the soil quality. We produce most of our electricity through on-site photovoltaic systems, using sustainable energy and reducing environmental impact across all stages of wine production. In all of our working premises we have a plastic free approach.

Appellation DOCG

Vintage 2020

Grapes 100% Sangiovese

Harvest Last week of September, hand picked in 8kg crates Plots Management all the plots are harvested separate, Fermented separate and aged separated.

Fermentation Cold Maceration the grapes, are immediately stored in cold room at 5°C (41°F) for 1 night. Fermentation 14 days of alcohol fermentation For the first 10 days of the fermentation there are made 4 times per day (every 6 hours) pumping over.

Maceration on the skins 50 days of maceration

Wine aging 36 months in a large (33HL capacity) oak barrel (Slavonian & French oak) and then at least 12 months of bottle aging.

Alcohol 14,5%

Tasting Notes On the nose clear notes of dark berries and cherries, violet, sweet spices and balsamic ending . On the palate elegant rich and perfectly balanced, salty tannins and long persistence.

Service Temperature 17-18°C

Wine Glasses For a great experience we recommend big red wine glasses (Bourgundy or Bordeaux).

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