RIDOLFI
MONTALCINO



Rosso di Montalcino

2023

Organic wine

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 DOC

Vintage 2023

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: 12 days of alcohol fermentation For the first days of the fermentation there are made 4 times per day (every 6 hours) pumping over. Maceration: on the skins 40 days of maceration.

Wine aging 12 months in a large (33HL capacity) oak barrel (Slavonian & French oak) and then at least 4 months of bottle aging.

Alcohol 13%

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.

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

Service Temperature 17-18°C

Vision: Rosso di Montalcino is our “Business Card” we like to impress our clients with the quality and finesse of a young and ready to drink Sangiovese. The parcels that during the fermentation and first 12 months of aging in the barrels are more ready and fruit forward we bottle as Rosso di Montalcino.

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