



Rosso di Montalcino

2024

Organic wine

Vineyards Located on the north-east slope of the Montalcino hill at 300 meters above sea level. Medium-textured soils rich in clay, marine fossils and alberese

Vine Training system Spur cordon for older vines and Guyot for newer parcels.

Sustainability Vineyards are managed according to organic farming principles. Mating disruption is used to prevent grapevine moth, alongside organic humus, cover crops, and green manures to improve soil structure and organic matter. Most of the electricity is produced through the estate's photovoltaic system, ensuring sustainable energy use and reducing environmental impact throughout all stages of wine production.

Appellation DOC

Vintage 2024

Grapes 100% Sangiovese

Harvest Last week of September.

Parcel management: grapes are harvested, vinified and aged separately.

Harvesting method: manual, in small crates.

Fermentation Pre-fermentation: cold maceration of all grapes at 5°C (41° F) in a refrigerated room overnight.

Fermentation: alcoholic fermentation for 12 days followed by maceration on the skins for 40 days at a controlled temperature of 26°C in stainless steel tanks, with frequent pump-overs during fermentation.

Wine aging 12 months in large Slavonian and French oak casks (35 hl).

Bottle aging: minimum 8 months.

Alcohol 14%

Tasting Notes Bright, vivid ruby red.

Wine Glasses Large glasses (Burgundy or Bordeaux style) are recommended to fully express the floral and fruity bouquet.

Service Temperature 17-18°C

Vision: Rosso di Montalcino represents our calling card. Nature makes the difference: those vineyard parcels that, both during fermentation and aging, express greater immediacy and approachability—along with an intense floral and fruity bouquet—are selected and bottled as Rosso di Montalcino.