



RED OF MONTALCINO DOC 2017

Vineyards

Colle, altitude 480 metres north-east exposure
Castelnuovo, altitude 230 metres south-east exposure

Fermentation

Spontaneous in stainless steel vats at controlled temperature

Ageing

48 months in 50 hl and 30 hl Slavonian oak barrels

Yield per hectare

30 q/l

Beginning of harvest

16 September 2017

Bottling

11 November 2019

Production



6.627

bordeaux bottles (0.75)

Grape variety



Sangiovese
100%

Alcohol	Total acidity	Dry extract
14,93 %	5,9 g/l	31,2 g/l
Free Sulfur dioxide	Total sulfur dioxide	
20 mg/l	54 mg/l	

Notes on the vintage:

The 2017 vintage was characterized by great droughts and high temperatures. Proper work on the soil proved to be essential, allowing the plants to find water reserves. Large patches of leaves were left on the vines to provide as much protection as possible for the grapes. The lack of water gave birth to lighter grapes and bunches, with little juice and a fairly thick skin. However, some rainy days in mid-September gave new freshness to both the plants and the bunches, allowing us to bring really good grapes into the cellar.

Notes on wine:

intense and brilliant ruby red colour. A strong fruity aroma is striking to the nose, mainly consisting of red and black berries such as currants, cherries and blackberries, later followed by floral and spicy scents. The palate is rich and elegant, with a very fine tannic structure, clearly present yet not overwhelming. The finish leaves a pleasantly refreshing acidity. If properly preserved, the bottle is guaranteed to last for about 15 years.