



## RED OF MONTALCINO DOC 2019

### 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

26 months in 50 hl and 30 hl Slavonian oak  
barrels

### Yield per hectare

50 q/l

### Beginning of harvest

01 October 2019

### Bottling

14 February 2022

### Production



**9.333**

bordeaux bottles (0.75)

### Grape variety



**Sangiovese**  
**100%**

Alcool	Total acidity	Dry extract
15,00 %	5,4 g/l	30,6 g/l
Free Sulfur dioxide	Total sulfur dioxide	
16 mg/l	41 mg/l	

### Notes on the vintage:

We had a winter with average rainfall and some snowy episodes that allowed to fill the significant water deficit of the previous year. In May, high temperatures and precipitation allowed for optimal vegetative growth, with flowering starting in the final phase of the month. Thanks to the high moisture accumulated in the soil, the vineyards coped well with the high temperatures of June and July. In September, it rained often and we had to throw away many clusters of grapes that, remaining wet due to poor ventilation, risked creating mold. This led to a marked reduction in production in favor of quality.

### Notes on wine:

intense and bright ruby red color with a slightly garnet edge. On the nose, notes of red and black berry fruits such as raspberry, blackcurrant, blueberry, with a hint of sour cherry and candied citrus predominate. They are followed by elegant floral notes that blend with spicy notes due to long aging in wood: star anise, clove, pepper, and leather. The palate is rich, warm, enveloping, tannic, and harmonious. Long persistence with well-balanced tannins.