



RED OF MONTALCINO DOC 2020

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

24 months in 50 hl and 30 hl Slavonian oak barrels

Yield per hectare

50 q/l

Beginning of harvest

27 September 2020

Bottling

07 December 2022

Production



6.666

bordeaux bottles (0.75)

Grape variety



Sangiovese

100%

Alcool	Total acidity	Dry extract
14,24 %	5,8 g/l	30,6 g/l
Free Sulfur dioxide		Total sulfur dioxide
29 mg/l		81 mg/l

Notes on the vintage:

We had a cold spring start and snow at the end of March. Fortunately, the sprouting occurred without damaging the buds. Then, a fairly rainy June with high temperatures allowed for a harmonious growth of the grape. In September, the day/night temperature fluctuations favored the synthesis of noble substances inside and outside the berry. The rainfall was important, but our patience in waiting gave us grapes with great balance.

Notes on wine:

intense and bright ruby red color. On the nose, the fruity aroma, predominantly wild strawberry, and citrus, soon joins herbaceous notes, pennyroyal, and citron. Floral notes follow. On the palate, it is balanced, savory, and rich with silky tannins and lively acidity. The finish is persistent and well-structured. If properly stored, the bottle can maintain a longevity of about 15 years.