



RED OF MONTALCINO DOC 2023

ORGANIC
WINE



Vineyards

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

Yield per hectare
50 q/l

Fermentation

Spontaneous in stainless steel vats at controlled temperature

Beginning of harvest
05 October 2023

Ageing

20 months in 50 hl Slavonian oak barrels

Bottling

29 January 2026

Production



6.666

bordeaux bottles (0.75)

Grape variety



Sangiovese
100%

| | | |
|----------------------------|-----------------------------|--------------------|
| Alcool | Total acidity | Dry extract |
| 14,50 % | 5,54 g/l | 31,4 g/l |
| Free Sulfur dioxide | Total sulfur dioxide | |
| 25 mg/l | 90 mg/l | |

Notes on the vintage:

The 2023 vintage was challenging due to heavy spring rainfall, which led to poor fruit set and, consequently, a lower number of grape clusters. The summer was hot and dry, requiring constant and careful vineyard management. From mid-September onward, temperatures dropped sharply, with a remarkable diurnal range that greatly benefited phenolic ripening.

Notes on wine:

Intense, bright ruby red in color. On the nose, notes of blackberry, pomegranate, and sour cherry stand out, followed by hints of orange, vanilla, and carob. On the palate, it is savory with a marked freshness and silky tannins. If properly stored, the wine can age for up to 15 years.