

# Rosso di Montalcino

DOC 2022



In the latter half of the 1990s, six hectares were planted to Sangiovese for Rosso di Montalcino DOC on the Campogiovanni estate. This wine amply exhibits the great versatility of Sangiovese, which can produce high-quality results even in a wine less structured and complex than Brunello. This beautifully-balanced Rosso di Montalcino exhibits elegant aromas and lively, appealing flavors on the palate.

### Vintage Profile

The summer drought did not affect the grape quality or cluster development, but rather the quantities: spring rains allowed the vines to tap into good reserves of water and mineral nutrients during the drier months. Additionally, temperatures, while remaining high during the day, dropped during the nighttime hours, providing a thermal excursion that facilitated the Sangiovese's regular phenolic development. In mid-August, there were even prolonged rain events, ensuring milder temperatures and an additional water reserve crucial for optimal grape ripening. The health condition of the grape clusters brought to the cellar was very good. The Sangiovese harvest began slightly earlier, around September 10, and concluded, as usual, after about a month.

### Tasting Notes and Pairings

Ruby in appearance, a medium-bodied wine with fragrances of cherry, blackberry, and cedarwood. Crisp and lively, with a silky texture and a seemingly endless finish. Perfect with meat-sauced pastas with mushroom or truffles, dishes of pork or sauced veal.

### Vineyard Location

Campogiovanni Estate (Montalcino, Siena)

### Soil Profile

Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl.

### Training System

Spur-pruned cordon

### Grapes

Sangiovese 100%

### Harvest

Second and third week of September

### Vinification & Maturation

Twelve-day maceration at 28–30°C, and malolactic fermentation in steel. Maturation for 12 months in large Slavonian oak botti, followed by a further 2 months in the bottle.

### Bottles Produced

23.000

### Serving Temperature

14 °C

### Alcohol

14% Vol

### Cellaring

5–6 years

### Total Acidity

5,8 g/l

### Residual Sugar

0,0 g/l

### Size

