



# Rosso di Montalcino

DOC 2022



CAMPOGIOVANNI

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 weather in 2023 was marked by a relatively mild and dry winter, followed by a changeable and particularly rainy spring. May and June, in particular, saw unstable conditions with heavy rainfall, making vineyard health management especially challenging. Summer, on the other hand, was hot, with peak temperatures in July and August. Despite this, the Sangiovese grapes matured in excellent condition, with no impact on yield.

## 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 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** 28.000

**Serving Temperature** 14 °C

**Alcohol** 14% Vol

**Cellaring** 5–6 years

**Total Acidity** 5,4 g/l

**Residual Sugar** 0,5 g/l

## Size

