



This wine is obtained from declassified Brunello, which nonetheless follows the strict production regulations, shows characteristics of freshness and typical aromas of quality young wines, fruity and vinous notes blend with more complex autumn leaves and violet.



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| Classification | Rosso di Montalcino D.O.C. |
| Vintage | 2022 |
| Vineyards location | Hillside at 270-320 metres |
| Grape variety | 100% Sangiovese Grosso (Brunello) |
| Training system | Spurred cordon |
| Vines average age | 15 years |
| Cultivation practices | Intense pruning, production limited to very few bunches per plant (50ql/ha), harvested by hand and selection of grapes on selection table |
| Vinification process | Soft pressing of grapes, temperature-controlled fermentation (30°C) and maceration (15 days), racking twice a year, slow continuous flow bottling in sterilized conditions |
| Alcohol content | 14,00% |
| Total acidity | 5,70 |
| Total dry extract | 34,00 |
| Polyphenols | 2.800 |
| Ageing | 1 year, 10 months in large oak barrels |
| Bottle ageing | 2 months before release |
| Average annual production | About 20.000 bottles |
| Ageing potential | 3/5 years |
| Bottle type | 450 g Bordeaux |
| Colour | Ruby red |
| Perfume | Prevalent fruity character, small ripe red fruits. Light hints of vegetal spices |
| Taste | Harmonious, velvety |
| Food pairing | Pasta, grilled pork and red meat |
| Serving temperature | 16 - 18° C |