



Rosso di Montalcino DOC

2024

Vineyard location	Podernovone, altitude 500m south-western exposure, planted in 1998 Le Chiuse di Sotto, altitude 250 m; north-eastern exposure, planted in 1989
Soils	Galestro, schist, limestone, sand, white clay
Training system	Cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	Hand-picked, in boxes, from September 25th
Fermentation temperature	28°C for 5–6 days
Length of maceration	around 18 days
Ageing	7 months in new Slavonian oak casks of 5, 10, 21 and 25hl
Bottling	November 11th, 2025
Production	13180 bottles 0.75l and 70 magnums 1.5l
Bottle size Grape variety	0.75l, 1.5l 100% Sangiovese
Alcohol Total acidity	13.50% 5.85 gr/l
Residual sugar Dry extract	0.5 gr/l 28.6 gr/l
Flavonoids – Quercetin	It may be that a concentration of polyphenols causes some sediment to form in the wine. This does not affect the taste and in case of presence a light decanting of the wine may be sufficient.

Vintage 2024: The spring season concluded with overall good plant health, thanks to careful vineyard management and constant monitoring of the canopy and inflorescences. By late spring, the vines were in full bloom, resulting in good fruit set. During the summer, great attention was paid to managing the canopy and bunch band, and mechanical tillage was carried out to maximize the root system's protection from solar radiation. Thanks to selective grape handling and optimal late-ripening weather, the quality of the wines is considered satisfactory for our objectives. Our Sangiovese destined for Rosso di Montalcino, consistently sourced from vineyards with more vigorous growth, shows good freshness and drinkability, with pleasing balance, elegant structural complexity, and excellent harmony among all its components.

Tasting Notes: Deep ruby colour with intense notes of berries, cherries and blood orange. A very juicy palate with refreshing acidity, sound balance and fine tannic structure. Enjoy now but can be kept to develop greater complexity during the next 10 years.