

ROSSO DI MONTALCINO 2017

DOC Rosso di Montalcino



Wine Description

Ruby red. Ethereal notes together with violet, forest floor, licorice, plum, spices and tobacco. Lively acidity and strong yet silky tannins. Pleasant final, long, dry and persistent. In traditional combination with meat dishes, but also with pecorino cheese and plates served with "new" olive oil, fresh from the oilmill.

Wine Type:	Still wine red dry
Alcohol:	14 %
Residual Sugar:	< 0.5 g/l
Acid:	5.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	12 years
Optimum Drinking Year:	2018 - 2030

Award

Robert Parker:	91
The Wine Enthusiast:	91
Bibenda:	3 Grappoli
Decanter World Wine Awards (DWWA):	Silver
VITAE:	3 Vitae
Luca Maroni:	94
Vini Buoni d'Italia:	3 stelle

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOC Rosso di Montalcino
Site:	Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante
Varietal	Sangiovese 100 % 23 years 5000 plants/ha 5500 liter/ha
Sea Level:	450 - 500 m

Harvest and Maturing

Harvest	handpicked 15 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous with pied de cuve

Malolactic Fermentation:	yes
Fermentation Process	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 14 days
Maturing	70 % barrel 3200 L used barrel 18 month(s) Sangiovese 30 % tonneau 500 L used barrel 18 month(s) Sangiovese 100 % steel tank 9000 L 1 month(s) Sangiovese
Bottling	natural cork 6632 bottles Lot Number: L2001

Product Codes

EAN: 8032130031045

curiosity

In 1984 this wine got the DOC classification, thanks to its popularity among wine lovers. Over the years it has become an "alter ego" of Brunello, but in a less elaborate way, both from the point of view of price and the type of wine.

Food pairing

Traditionally in combination with meat dishes, but also with pecorino cheese and plates serves with "new" olive oil, fresh from the oil mill.

Vintage 2017

Seasonal trend: The year began with a January with very little rain, reflecting the rainfall in December 2016. Throughout the month of January there was just 20 mm of rainfall. Temperatures were average, falling as low as -7° and reaching above 10°C on some occasions. Average temperatures for the month ranged from -3° to 7°. February continued to record low rainfall, with about 50 mm in the whole month. Temperatures were above average; there were a few rare cases where the temperatures fell below 0°, with highs that, in some cases, reached 14 degrees. March recorded approximately 30 mm of rain, with maximum temperatures reaching 20°C at the beginning of spring. August and ripening: The month of August was characterised by little rain, concentrated around the 13th, with a total of about 10 mm. Temperatures were high, especially in the first part of the month. After the storm on August 13th, the maximum averages remained at 30°C, while the minimums were between 15 and 17°C. The temperature range during this part of the month allowed adequate ripening, with good pigmentation of the skins, concentrating the aromas and dry extract, which are ideal characteristics for the production of high-quality grapes. September and harvest: September began with maximum temperatures of around 27°C and heavy rainfall. The combination of the two factors - moderate temperatures and rainfall - prevented the risk of the grapes ripening too fast in the final stages, allowing a gradual but above all balanced stabilisation of the anthocyanins and aromas. Day/night temperature differences remained significant, always between 12 and 15°C. These conditions, combined with good ventilation, allowed the harvesting of healthy grapes with important organoleptic characteristics. Harvesting began in the south-west in the first half of the month. The constant lack of rainfall resulted in grapes smaller than usual, and with lower weight, but it also drastically reduced the presence of plant diseases, downy mildew and powdery mildew in particular. This meant that less intervention was required in terms of plant health and the grapes were perfectly healthy. Product characteristics: Deep vinous red colour, characteristic scents of fresh red fruit; the palate presents an important tannic structure, associated with excellent acidity; excellent and lingering aromatic persistence both on the nose and in the mouth, with significant characteristics of elegance and minerality.

(Consorzio Brunello di Montalcino)