

# ROSSO DI MONTALCINO 2018

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:	13 %
Residual Sugar:	> 0.5 g/l
Acid:	5.4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	12 years
Optimum Drinking Year:	2019 - 2031

## Award

Decanter World Wine Awards (DWWA):	Silver
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## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOC Rosso di Montalcino
Site:	Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante
Varietal:	Sangiovese 100 %   24 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

<b>Maturing:</b>	70 %   barrel   3200 L   used barrel   18 month(s)   Sangiovese
	30 %   tonneau   500 L   used barrel   18 month(s)   Sangiovese
	100 %   steel tank   5500 L   1 month(s)   Sangiovese
<b>Bottling:</b>	natural cork   Sept. 16, 2020   4000 bottles   Lot Number: L20081
	natural cork

## 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 2018

Seasonal trend: winter characterised by average rainfall and some snow, which made up for the considerable lack of water. The year began with temperatures above the seasonal average, which lasted until the end of February, when there was a sharp drop in temperatures with snowfall that affected the whole area, and minimum temperatures reaching almost -10°C. There was some light snowfall and rain during March with minimum temperatures below 0 and maximum temperatures above 15° at the end of the month. In April, the month in which the buds opened, rainfall was sporadic and minimum temperatures were around 5°C, increasing suddenly from the middle of the month. Frequent and abundant rainfall in May, accompanied by high temperatures, allowed optimal vegetative development. Flowering began at the end of the month. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. Fruit setting was completed throughout the whole area by mid-June. There was a slight delay in veraison, which began in the second half of July. August was characterised by weak, intermittent rainfall in the first three weeks and average temperatures of 25°C. Temperatures fell significantly in the last few days of the month, with minimum temperatures occasionally falling below 12°C. This led to uneven ripening, commencing from the end of August. There were some rainy days during the first week of September, with maximum temperatures of 30°C. The limited amount of rain on the grapes guaranteed good ripening. Heavy rainfall and temperatures of around 20°C from the second half of September forced the wineries to bring the Sangiovese harvest forward in order to ensure that the grapes were healthy. Product characteristics: the Sangiovese grapes were healthy. The average weight of the berries was medium-high and the wines produced were more elegant and refined, not particularly structured but with well-balanced tannins, evident primary aromas and clear scents. (Consorzio Brunello di Montalcino)