

ROSSO DI MONTALCINO 2019

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.

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| Wine Type: | Still wine red dry |
| Alcohol: | 14 % |
| Acid: | 5.4 g/l |
| Residual Sugar: | > 0.5 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | 12 years |
| Optimum Drinking Year: | 2020 - 2032 |

Award

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| Luca Maroni: | 92 |
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Vineyard

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| Origin: | Italy, Toscana, Montalcino |
| Quality grade: | DOC Rosso di Montalcino |
| Site: | Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante |
| Varietal | Sangiovese 100 % 25 years 5000 plants/ha 5500 liter/ha |
| Sea Level: | 450 - 500 m |

Harvest and Maturing

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| 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 | 5500 L | 1 month(s) | Sangiovese

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 2019

Seasonal trend: Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July, except for a major phenomenon at the end of July, with about 70 mm in two days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. Product characteristics: the Sangiovese grapes were in excellent health. The wines produced are characterised by elegance and finesse, with balanced tannins, clearly defined bouquets and distinct primary aromas. (Consorzio Brunello di Montalcino)