

TECHNICAL DATA ROSSO DI MONTALCINO DOC 2022

Bottles n°: 13.300

Vintage notes: After a wet and cold winter there was a long period of drought with temperatures over the average. From the beginning of August, the climate conditions were perfect: the right rains at the end of the month and a very good thermal excursion during September made the difference helping the vines to complete a balanced ripeness of the grapes. That's characterize 2022 as the vintage of harmony.

First vintage produced: 1992 **Grapes:** Sangiovese Grosso 100%

Vineyard information: Grapes come from three vineyards—of 15, 25 and 32 years old—covering a total of 7 hectares with northern exposure. The yield was 45 quintals of grapes per hectare.

Grape harvest: During the third week of September the grapes were selected and harvested manually and placed in baskets of 20 kilograms to be quickly destemmed and crushed and transferred by gravity into cement and steel fermenters.

Vinification: A traditional system was followed using only indigenous yeasts in a fermentation of 20 days on the skins at a maximum of 29°C. During fermentation, the wine was pumped over and the cap punched down following delestage techniques that respect the nature of each vintage.

Maturation: After fermentation and maceration, the wine underwent malolactic fermentation before being racked into Slavonian oak barrels with an average capacity of 20 hectoliters. The wine was aged for 11 months in barrels and then 2 months in cement before being bottled in December 2023. Bottles are stored at constant temperature and humidity control.

Color: Lively ruby red with violet reflections.

Bouquet: Fruity and refined with scents of cherry, violet and orange peel and hints of cardamom, wild herbs and spices.

Flavor: Succulent red of notable character with crisp and persistent fruit and dense yet silky texture tempered by smooth tannins and ample acidity in a long finish of great finesse

Food pairing: A wine to enjoy through an entire meal with a notable penchant for stews, roasts and grilled meats and medium aged cheeses.

Physical-chemical characteristics:

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| Alcohol 14.2% by volume | Net dry extract 29 g/l |
| Residual sugars 0.5 g/l | Total acidity 5.20 g/l |
| Free sulfur dioxide 28 g/l | Total sulfur dioxide 53 g/l |