

# ROSSO DI MONTALCINO 2020

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.

<b>Wine Type:</b>	still wine   red   dry
<b>Alcohol:</b>	14 %
<b>Residual Sugar:</b>	< 0.5 g/l
<b>Acid:</b>	5.7 g/l
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	12 years
<b>Optimum Drinking Year:</b>	2021 - 2033

## Vineyard

<b>Origin:</b>	Italy, Toscana, Montalcino
<b>Quality grade:</b>	DOC Rosso di Montalcino
<b>Site:</b>	Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante
<b>Varietal:</b>	Sangiovese 100 %   26 years 5000 plants/ha   5500 liter/ha
<b>Sea Level:</b>	450 - 500 m

## Harvest and Maturing

<b>Harvest:</b>	handpicked   15 kg cask
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	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

## curiosity

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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 served with "new" olive oil, fresh from the oil mill.

## **Vintage 2020**

Seasonal Trend: July was mostly dry with only 5 mm of rain. Maximum temperatures reached 36 °C, while minimum values did not drop below 15 °C. The high average temperatures caused some apprehension among winegrowers who feared damage caused by heat burns. The attention and competence in the management of the canopy allowed to adequately protect the grape bunches and prevent potential damage. In August there were heavy thunderstorms, which accounted for an overall rainfall of about 45 mm. Maximum temperatures settled around 35 °C, while minimum values reached 13 °C. In September, the maximum temperature reached 30 °C, while the minimum value dropped to 7 °C. The day-night temperature difference favored the synthesis of the noble substances inside and outside the berries. Rainfall was significant, totaling 153 mm. The winegrowers' patience to wait therefore produced grapes with a perfect balance between technological and phenolic ripeness and a relevant aromatic component. (Consorzio Brunello di Montalcino)