

# ROSSO DI MONTALCINO 2022

DOC Rosso di Montalcino



## Wine Description

Light cherry notes underline its elegant nose. The Rosso di Montalcino proudly shows its full body in the glass and a beautiful integrated acidity.

Wine Type:	still wine   red   dry
Alcohol:	15 %
Residual Sugar:	0 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:	2023 - 2035

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOC Rosso di Montalcino
Site:	Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante
Varietal:	Sangiovese 100 %   28 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   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 2021**

The year 2022 will go down in history as the warmest and driest year ever. Budding took place at the end of the first week of April. April was a mild month with little rain, as was the entire first part of spring. From the second half of May, there was a significant rise in temperatures with peaks of up to 29 °C, which already gave a foretaste of how the season would progress. The characteristics of the Sangiovese variety enabled it to withstand this very strong heat and water stress. In the third week of July, there were more than thirty days with maximum temperatures above 35°C. On July 28, August 2, 16 and 18, a total of 130 mm of rain fell: a decisive event that turned the feared forecasts for the harvest upside down and favored a drop in daytime temperatures and significant temperature fluctuations at night, which allowed the plants to rebalance the parameters of the grapes in the following weeks. The harvest was inevitably brought forward and was almost completed in the last week of September, just before a disturbance that brought an additional 220 mm of rain. (Consorzio Brunello di Montalcino)