ROSSO DI MONTALCINO 2017

APPELLATION ROSSO DI MONTALCINO – Denominazione di Origine Controllata
VINTAGE 2017 – bottles produced: 24.826 of 750 ml

GRAPE VARIETY 100% sangiovese selected from Montalcino

VINEYARDS wine produced with both selected sangiovese grapes reclassified from Brunello di Montalcino designated vineyards and those designated as Rosso di Montalcino for a total of approximately 7 hectares planted in 1988/1998/2000 in Castelnuovo dell'Abate, south-east of Montalcino at an altitude that varies from 150 (492 ft) to 350 (1150 ft) meters a.s.l. The soil is of medium consistency, calcareous-clayey with presence of sands and marl, rich in minerals and skeleton.

METHOD OF CULTIVATION the principle of sustainability leads to the best development of each single vine through practices respectful of the soil, of the grape variety and of the vintage.
The vines are trained to spurred cordon and guyot with a density from 3000 to 5700 plants per hectare.

VINTAGE REPORT this vintage was characterised by a limited amount of rain during the vegetative growth of the vines, which produced less and smaller bunches**.** Thanks to a careful and constant soil management the vines could benefit of the water reserves deep in the ground. Good diurnal temperature variation characterised the summer months, giving relief to the vines and encouraging a good ripening process. September registered an alternation of moderately warm and rainy days with a good aeration that allowed to harvest healthy grapes at an optimal level of ripeness.

HARVEST grapes are hand-picked by trained winery staff from the 14th to the 23th of September. The grapes selected during the harvest are the result of a careful management of the vegetative growth of the vines so that they express the characteristics of the appellation at their best.

CELLAR the collected grapes reach the cellar in a short time and are addressed to the destemming process with the use of dry ice that prevent the berries from oxidation and, by cooling down the temperatures, preserve their original characteristics. Cool temperatures are kept for 7/8 days and allow the development of indigenous yeasts. The alcoholic fermentation starts spontaneously at about 12°C (53°F) up to 27°C (80°F) and lasts 25/30 days with frequent pump-overs. The sugars converted into alcohol at a temperature of 20°-25°C (68/77°F). After draining off the skins, malolactic conversion occurs in stainless steel. The wine evolves in Slavonian and French oak vessels of various sizes for some months followed by a further refinement in bottle for a minimum of 4 months.

ANALYTIC NOTES Alcohol 14.5%; total acidity 5.39g/l; dry extract 31.1 g/l; reduced sugars <1 g/l; pH 3.45

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