Uccelliera

ROSSO DI MONTALCINO 2024

APPELLATION ROSSO DI MONTALCINO – Denominazione di Origine Controllata
VINTAGE 2024 – bottles produced: 31.866 of 750 ml - 400 of 1500 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 10 hectares planted in 1988/1998/2000 in Castelnuovo dell'Abate, south-east of Montalcino at an altitude that varies from 150 (492 ft), 250 (820 ft) and 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 The vintage in its overall was characterized by the alternation of weather patterns that at times slowed down and at times expedited the vegetative growth of the vines resulting in moderated lower yields. The winter months had been rather mild and with frequent showers that replenished the water reserves in the soil. The springtime proved to be cooler than average and slowed down the growth of the new buds. May and June also registered temperatures below the average and the frequent precipitations asked to act with great timing in the fields. The summer progressed regularly with some isolated storms. The arrival of September brought a relevant diurnal temperature variation that favored the aromatic compounds and the phenolic ripening of the grapes.

HARVEST The winter months had been relatively mild and the bud break occurred regularly in the spring. Frequent rainfalls characterized May and June slowing flowering time. Such good water reserves favored the vegetative development and the growth of the bunches. Typical summer temperatures had been recorded from the second half of June and gradually dropped down, with good diurnal variations, from the end of august with the return of some precipitations that also continued in September.

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 13,5% Vol.; total acidity 5.25 g/l; dry extract 29.7 g/l; reduced sugar <1 g/l