



MONTALCINO

2019 ROSSO DI MONTALCINO DOC

Appellation: Rosso di Montalcino DOC

Elevation/orientation: Vineyards are located on the northern, southeastern, and south-western slopes of Montalcino

Vineyard Size: 7 ha (17 acres)

Soil: Sandy soils

Average Vine Age: 10 years

Density: 5,000 vines/acre (7,093 vines/hectare)

Training: Guyot and spurred cordon

Harvest Notes: Budding took place at the usual time in the spring, with average temperatures in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. The wines produced are characterized by elegance and finesse, with balanced tannins, clearly defined bouquets and distinct primary aromas.

Aging : 6 months in Slavonian oak followed by 3 months in bottle

Alcohol/ TA/ pH: 13.5% / 5.1g/L / 3.41

Tasting Notes: This vintage showcases a lively nose and exhibits notes of red berry fruits, cherries and redcurrants, with slightly spicy overtones. The mouth is full and plush, with silky tannins and a juicy finish.

Food Pairings: The perfect accompaniment to a platter of cured meats and cheese. Pasta and rice dishes, white meats, cold roast beef or carpaccio.



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