



MONTALCINO

## 2020 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:** In January and February, there was very little rainfall. These two months lacked in precipitation as compared to average. However, in March there were both rain and snowfalls. The summer months were pretty mild and flowering occurred between late May and early June without anomalies. High temperatures in July 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 pushed the harvest back. The winegrowers' patience to wait therefore produced grapes with a perfect balance between technological and phenolic ripeness and a relevant aromatic component.

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

**Alcohol/ TA/ pH:** 13.5% / 5.2g/L / 3.39

**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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