


CANTINA DI
MONTALCINO



ROSSO Di MONTALCINO

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ROSSO DI MONTALCINO 2022

CLASSIFICATION

DOC

VINTAGE

2022

CLIMATE

Vintage 2022 will be remembered as one of the hottest and driest. Budding took place at the beginning of April. May's high temperatures – well above seasonal averages – led to heavy bud fall and the development of fewer bunches, making them small and scattered, with a decrease in the photosynthetic performance of the vine. The work of the winegrowers in the vineyards and the intrinsic characteristics of the Sangiovese grape made it possible to withstand these very strong heat and water stress conditions, aided by wet weather and more refreshing conditions in July and August. The latter fostered a drop in daytime temperatures and considerable temperature swings at night that enabled the vines to rebalance the parameters of the grapes. The harvest was inevitably early and ended in the last week of September with yields in line with recent years. The grapes turned out to be rich in polyphenols and interesting in terms of aromas.

WINEMAKING AND AGING

The checked and selected hand-harvested grapes are destemmed and undergo soft crushing before being transferred to stainless steel tanks for normal alcoholic fermentation that lasts 10-15 days, at a controlled temperature of around 24°C. Aging in steel lasts for about 6 months, after which the wine is bottled. Rosso di Montalcino has an aging capacity of about 4-5 years. Alcoholic content: 13.5 % Vol.

TASTING NOTES

Color: intense and bright ruby red. Aromas of black berry fruits, currants, cherries, soft tannins, and a fresh, lively, prolonged and enveloping palate.

FOOD PAIRINGS

Perfect with roasted or grilled white and red meats, cheeses and pan-fried dishes. The recommended serving temperature is approx. 18°C.

HISTORICAL DATA

Cantina di Montalcino is located about 35 km from Siena, right opposite the hilltop village of the same name, surrounded by meadows, olive groves and the beautiful vineyards of Val di Cava. Cantina di Montalcino is one of 14 signature/designer wineries in Tuscany, and in 2000 it became part of the Toscana Wine Architecture circuit. A unique architectural project, it is both imposing and modern, evoking traditions, forms and perceptions linked to historical Brunello di Montalcino wine production processes. Founded in 1970 by a small group of local producers as the only cooperative winery in the area, in recent years it initiated a process of restructuring and modernization until it finally left behind its cooperative profile and became the property of the Prosit group. Today it is a winery to which about 40 local grape growers confer their grapes, which come from all 4 quadrants of the municipality of Montalcino. Each quadrant differs in terms of pedoclimatic characteristics, thus guaranteeing maximum product quality and extending for a total surface area of 90 hectares of vineyards dedicated to the production of Sangiovese. Cantina di Montalcino's current range of wines is composed of Rosso di Montalcino, Brunello di Montalcino and a Riserva wine.
