


CANTINA DI
MONTALCINO



ROSSO Di MONTALCINO

cantinadimontalcino.it

ROSSO DI MONTALCINO 2024

CLASSIFICATION

DOC

VINTAGE

2024

CLIMATE

The autumn and winter months were marked by abundant rainfall, which helped partially replenish the soil's water reserves after two extremely dry years. The rains continued through the spring months during the budding period, complicating agronomic interventions aimed at ensuring the health of the young shoots. The summer months were arid, with temperatures soaring up to 42°C for over 15 consecutive days. This resulted in the plants entering a dormant vegetative phase to conserve moisture, effectively slowing production. It was a challenging vintage where separate harvesting by zones became essential to extract the best from each vineyard and each area within the appellation. We divided the vineyards of our top growers based on ripeness and worked closely with them to implement a zone-specific harvest. This approach helped maintain quality during a difficult year. The harvest period lasted about a month (from mid-September to mid-October) and saw a decrease in quantity compared to the previous year.

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.

AWARDS

