



Rosso di Montalcino

denominazione di origine controllata

2020

HARVEST

16th September 2020. Average yield 35 quintals/ha (24 hl/ha).

GRAPE VARIETY

Sangiovese. Training form: Guyot and one-armed cordon depending on the type of soil.

CLIMATE

Our vineyards are of course also affected by the ongoing effects of climate change with the sequence of increasingly extreme weather events impacting the microclimate surrounding the grape. The Winter of 2019/2020 was far too dry. In the first two months of 2020, a total of only 25L of rain fell per sq mq. Spring saw periods that were unusually mild alternating with recurring cold fronts. In mid-March we recorded temperatures of 18°C. A few days later, they fell to -4°C and shortly thereafter, snowfall on March 26th. These factors incited an early sprouting, only to abruptly slow it down again. As a result, the hormonal regulation of growth was affected and so too, the development of the vine and its fruit.

Conversely, we had high levels of rainfall in April (95ml) and May (156ml) which favored early budding but also the risk of fungal infection. We therefore decided to intervene before flowering and facilitated aeration of the grape zone by removing the two leaves under the future grape cluster. June, on the other hand, was mostly sunny and warm, with plentiful rainfalls ensuring a constant water supply. These ideal conditions led to an optimal development of the vines after flowering. In the hot and dry months of July and August, the grapes and berries were exposed to more intense sunlight due to the lack of leaves, which stimulated the formation of a thicker waxy layer and greater levels of phenols in the berry skins, necessary as protection against UV radiation. During these months, temperatures rose to 37°C, but the water supply was secured thanks to the earlier rainfall in June and end of July. The berries now had enough moisture to draw from during the maturation phase.

Maintenance of foliage proved to be both challenging and very time consuming during this period of plant growth. Shoots, which this year continued to grow well into August, were not trimmed but rather wrapped around the top wire. Sufficient light and warmth, as well as good water supply, provided perfect conditions for a stress-free phase of veraison in August.

Rain is always to be expected by the end of August and beginning of September. Precipitation levels of 70 ml/m² increased the humidity in the vines and with it, the risk of fungus infection once again. At this time, our work in the vines saw us repeatedly removing secondary shoots to ensure proper aeration of the area surrounding the grapes. The second week of September brought us consistently beautiful weather which allowed a healthy and refined ripening of the berries. Berry skins were quite thick as a result of the extreme weather conditions this year, an optimal prerequisite for long and slow maturation.

On September 16th we harvested grapes for the Rosso di Montalcino Doc in the middle part of vineyard Pian Bassolino in the vineyard Pian dell'Orino.

SOIL	Rosso di Montalcino is produced every year of grapes sourced from the middle part of our vineyard Pian Bassolino. In 2020 we have added also the grapes of the vineyard Pian dell'Orino. Calcareous clay, easy weathering marls and Flysch soils are the most important sedimentary soils. Their origins differ and date back to the geologic era of the Cretaceous – Tertiary boundary. The vines situated to the south-east are exposed to soils occasionally containing volcanic elements resulting from the eruptions of the nearby Monte Amiata. Thanks to a considerable content of clay in the soil of the vineyard Pian Bassolino, the grapes develop heightened fresh and fruity aromas.	
VINEYARDS	The grapes for this wine come from the vineyards Pian Bassolino and Pian dell'Orino, which are situated respectively at altitudes of 340m and 500m above sea level. The age of the vines was 22 years at the time of the harvest.	
VINIFICATION	<p>All grapes are carefully checked and selected in the vineyard in the days before harvest and discarded if in doubt. During the cellaring of the grapes, the berries for the Rosso di Montalcino are checked and selected in the same way as is done for the Brunello. The destemming machine already makes a preselection, sorting out insects and dry berries. A second, manual selection takes place at the triage table before all the berries pass an optical sorting machine. Thanks to this strict selection, only healthy and ripe berries end in the vinification vat.</p> <p>Spontaneous fermentation started within a day, reaching a maximum temperature of 29°C after 6 days. This year the fermentation took 17 days to completion. Then the young wine macerated on the skins for a further 15 days.</p> <p>After racking, the young wine matured in a 20 hl and in a 23 hl oak barrel for a period of 33 months. The malolactic fermentation set in immediately following the alcoholic fermentation. As always, no artificial yeast or other enzymatic or technological additives were used during the whole winemaking process.</p>	
ANALYSIS DATA	ALCOOL: 13,82 (vol.%) TOTAL EXTRACT: 27,5 mg/L RESIDUAL SUGARS: < 1,0 (g/l) SO ₂ TOTAL: 18 (mg/l)	FREE SO ₂ : 6 (mg/l) VOLATILE ACIDITY: 0,75 (mg/l) PH: 3,62 TOTAL ACIDITY (g/l): 6,11 (g/l)
BOTTLING DATE	on September 5 th 2023 we bottled 5683 bottles of 750ml.	
AVAILABILITY	from March 2024	
CERTIFICATION	Organic certified by ICEA - Cert. n° CE_0900_09717_22 - Date 14/07/2022 Biodynamic certified by AGRIBIO	



ROSSO DI MONTALCINO 2020
- ANALYSIS -

DESCRIZIONE ANALISI	U.M.	METODO	RISULTATO
ALCOHOL CONTENT	%vol	Spettroscopia NIR	13.82
ATOTAL ACIDITY	g/L acido tartarico	Titolazione potenziometrica	6.11
RESIDUAL SUGARS	g/L		<1.0
PH		Titolazione potenziometrica	3.62
FREE SO2	mg/L	Titolazione potenziometrica	6
TOTAL SO2	mg/L	Titolazione potenziometrica	18
AVOLATILE ACIDITY	g/L acido acetico	Colorimetria in flusso continuo	0.75
TOTAL EXTRACT	g/L		27.5
COLOR FEATURES			
ASSORBANZA A 420 NM		Spettrometria UV/Visibile	2.93
ASSORBANZA A 520 NM		Spettrometria UV/Visibile	3.32
ASSORBANZA A 620 NM		Spettrometria UV/Visibile	0.76
COLOR INTENSITY		Spettrometria UV/Visibile	7.0
COLOR HUE		Spettrometria UV/Visibile	0.88
POLYPHENOLS TOTAL	mg/L acido giallico	Spettrometria UV/Visibile	2052
ANTHOCYANS	mg/L	Spettrometria UV/Visibile	152
INDICE DI CATECHINE			364.6
PROFILE OF FLAVONOLS			
KAEMPFEROLO	mg/L		1
MYRICETINA	mg/L		3
ISORAMNETINA	mg/L		<1
QUERCETINA	mg/L		18
QUERCETINA GLUCOSIDE	mg/L		10