

VAL DI SUGA

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Rosso di Montalcino 2021

LANDSCAPE

Three slopes of the Montalcino hill (northwest, southeast and southwest) featuring different microclimatic, geological, botanical and soil conditions

VINEYARD

Rosso di Montalcino which originates from a blend of the three Val di Suga vineyards, on mainly sandy plots with an average vineyard age of about 10 years

VINEGROWING

Medium planting density

HARVEST

In micro areas. In the early hours of the morning

CRUSHING

Destemming and optical selection

FERMENTATION

12 days between 6 – 28 °C

MACERATION

Before fermentation, for 3 – 4 days at 6°C and 8 days at 18-26°C

AGEING

In traditional 50-hl Slavonian oak barrels for 6 months

BOTTLE MATURATION

At least 3 months



Style

Fresh, young, crisp and fruity

Tasting notes

SIGHT

Bright, lustrous ruby-red

FRAGRANCE

Fresh red fruit, morello cherry and orange peel

TANNINS

Crisp and well-rounded with light, delicate tannins and a vibrant finish



Ageing potential

5 – 9 years



Perfect to drink

Now

How it evolves

With notes of orange and flowers

Ideal with

Cured meats, pizza and soft cheeses