



ROSSO DI MONTALCINO 2021

A traditional, fresh velvety wine, Rosso di Montalcino comes from the Estate's best vineyards, the same that produce Brunello; 100% Sangiovese with persistent, fruity aromas and considerable structure. This is a very versatile wine suitable for average periods of aging.

- **Varietals:** 100% Sangiovese (approved grapes and winery selected).
- **Growing method:** Double spurred cordon.
- **Harvest:** Control of the maturation and selection of the best grapes; manual gathering of the grapes in small baskets; quick transfer to the wine cellar for winemaking.
- **Winemaking:** Light destemming and crushing; alcoholic fermentation at controlled temperatures with frequent pumpovers; medium maceration on the skins with constant sampling and chemical analyses to determine the optimal date for racking.
- **Aging:** In 12 to 54 hectoliter Slavonian and French oak barrels (5-10% barriques) for 1 year followed by aging in the bottle for at least 6 months.
- **Enologists:** Laura Sutera Sardo, Paolo Caciorgna
- **Agronomists:** Laura Sutera Sardo, Lucia Sutera Sardo

*Dusty dried strawberries and wild herbs form a nuanced bouquet as the 2021 Rosso di Montalcino opens in the glass. This washes across the palate with soft textures offset by tart wild berry fruit and saline mineral tones that slowly saturate. Grippy tannins are left lingering along with an overly bitter twang. The 2021 finishes long on tension yet a bit short on fruit. - **Vinous***

*Ripe, dried currants with some dried raspberries and strawberries to the nose follow through to a medium- to full-bodied palate. Tight and chewy tannins carry the ripe berries to a medium-length finish. A little jammy. Drink now. - **James Suckling***

