



le Potazzine

MONTALCINO

ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2022

PRODUCTION AREA: Two distinct vineyard plots owned by the company: Le Prata, facing south-west at an altitude above sea level of 507 meters and La Torre with a south-east exposure at 420 asl., which, after being fermented and aged individually, come to the bottle in a single solution.

GRAPES USED: 100% Sangiovese certified organic

TRAINING SYSTEM: guyot

PLANT DENSITY: 5952 vines / ha.

YIELD PER HECTARE: 55/60 quintals

PHILOSOPHY: a Rosso di Montalcino intended as Brunello youngerbrother, coming from the same vineyards, whose we declass almost half of the production. In 2022 undergone a long, natural fermentation of over 50 days, carried out only by our native yeasts. Then the wine was aged 12 months in 30/50 hl barrels in Slavonian oak. Our Rosso is not filtered.

WEATHER CONDITIONS: the beginning of the year was marked by a mild winter, with average temperatures higher than in recent years, a trend that led to an equally very warm summer, especially in the months of June and July. Luckily, there were some rains in August that allowed the plant a regular vegetative development, thanks also to the works carried out in the vineyards in the previous months and the altitude that allowed, despite the high temperatures, the occurrence of a temperature range at night, essential for the healthy growth of the bunches.

ALCOHOL CONTENT: 14.00 %

TASTING NOTES: a nose immediately enveloping, characterized by intense notes of red berries and light underbrush.

On the palate the sensation is immediate: a rich and intense body that goes to perfectly intertwine with the grace and elegance of a present tannin but very soft and velvety. A Rosso di Montalcino that whispers longevity.

AVAILABLE FORMATS: 0.75 l. - 1.5 l. - 3 l. - 5 l.



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