



le Potazzine

MONTALCINO

SANGIOVESE IGT

2022

GRAPES USED: 100% Sangiovese certified organic

TRAINING SYSTEM: cordon spur-pruned

PLANT DENSITY: 5952 vines / ha.

YELD PER HECTARE: 55/ 60 quintals

WEATHER CONDITIONS: 2022 vintage will be remembered as a challenging year from the weather point of view but with great resilience and adaptability of the vine. The winter period was characterized by mild temperatures, with little rainfall. Subsequently, during the spring period, there were some rains that led to a drop in temperatures. With the arrival of summer, the thermometer began to rise, even beyond the seasonal averages, thus leading to a shortage of rainfall. Nevertheless, thanks to the working in the vineyard and the freshness given by the average altitude of the vines, the plant has been able to regulate itself perfectly, giving us a beautiful result.

VINIFICATION AND AGING: a spontaneous fermentation with only indigenous yeasts and free temperatures, which sometimes lasts for 30/40 days with the only help of indigenous yeasts and completely free temperatures. The wine is then aged for 12 months in steel only, then resting for about 4 months in the bottle before being released on the market.

ALCOHOL CONTENT: 13.50%

TASTING NOTES: a 100% Sangiovese with a ruby red color and light garnet nuances. The nose has a soft but at the same time persistent bouquet with a freshness given by the only aging in steel that combines perfectly with a complexity due only to the spontaneous fermentation .

AVAILABLE FORMATS: 0,75L.



TENUTA LE POTAZZINE

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