

AMINTA



ROSSO DI MONTALCINO DOC 2024

Production area: Castelnuovo dell'Abate, Montalcino

Bottles produced: 3.000

Grapes: Sangiovese 100%

Altitude: 305-335 m s.l.d.m.

Soil: partially cemented sands, silts, and lake- or delta-derived sandstones from the Messinian period (5-6 million years ago).

Yield per hectare: 70 q/ha

Vines per hectare: 4.500

Pruning technique: spurred cordon

Ageing: in concrete tanks for about 9 months

Bottle ageing: at least 6 months in the bottle

Alcohol content: 14,5% vol.

Harvest notes: the 2023 vintage had rainfall in the first part of the season, which was characterized by frequent precipitation in April and May. The summer tended to be hot and dry, but obviously benefited from the underground water reserves provided by the rains of the previous months. These climatic conditions favored regular sprouting, rapid shoot growth and flowering and subsequent fruit set generally in line with previous seasons. In the ripening stage, the excellent temperature ranges between day and night favored the proper development of the grapes. The harvest was marked by healthy and fragrant grapes.

Tasting notes: it shows a vibrant ruby red color. On the nose fresh hints of red fruits, such as morello cherry, combine with sensations of blood orange and delicate aromas of spice. The palate is vibrant, soft and marked by silky tannins. Red fruit notes accompany a long, lingering finish.