

AMINTA



ROSSO DI MONTALCINO DOC 2024

Production area: Castelnuovo dell'Abate, Montalcino

Bottles produced: 6.546

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 2024 growing season began with a winter marked by low rainfall and warm temperatures, which led to early budbreak toward the end of March. April, on the other hand, was characterized by mild and consistent weather. In May and June, we experienced heavy rainfall and a drop in temperatures, though to a lesser extent than in 2023. This evenly distributed rainfall allowed for balanced vine development while also facilitating proper vineyard management. The summer through the end of July was mild and consistent, with some rain that replenished the soil's moisture levels. In August, a heat wave dried out the soil, but by mid-month, rainfall cooled the air and restored balance to the climate, allowing the vines to continue the grapes' steady ripening process. The harvest was marked by cool, rainy weather.

Tasting notes: it has a vibrant ruby-red color. On the nose, fresh hints of red fruits, such as marasca cherries, blend with notes of blood orange and delicate spicy aromas. On the palate, it is vibrant, smooth, and characterized by silky tannins. Notes of red fruit accompany a long, lingering finish.