



CONTE DI CASTIGNANO

ROSSO DI MONTALCINO DOC 2023



Name and appellation:

Rosso di Montalcino DOC - Conte di Castignano

Grape varieties:

100% Sangiovese.

Geographical origin: our vineyards are located in the northeastern area of the territory of Montalcino, the newest area of the appellation: here, the exposure and particular position provide natural relief from the area's high summer temperatures. The medium clay soil, rich in limestone and extensive tuff areas, is ideal for growing Sangiovese and expressing its distinctive elegant character.

Training system: spurred cordon.

Planted: 2015.

Density: 5.000 vines per hectare.

Yield: 1.3 kg per vine.

Harvest: manual, with scrupulous selection of the clusters.

Vinification: the destemmed grapes are crushed with light breaking of the berries. Fermentation is carried out in temperature-controlled stainless steel tanks at 26°C/28° C. Maceration lasts 30 to 40 days, depending on the vintage. After racking, the wine undergoes malolactic fermentation in steel.

Refinement: 50% of the wine is refined in 20 HL Slavonia oak barrels for 8 months, the rest in stainless steel tanks, where it is kept "sur lies" and stirred periodically. The percentages of each type of refining may vary based on the vintage. The two components are blended within 12 months of vinification. The bottled wine ages for at least another 6 months.

Tasting notes: ruby-red, with violet highlights, it is a fresh, lively, wine. The nose is rich in fruity scents, such as cherry and red berries, complemented by minty nuances. On the palate, it is pleasingly crisp, with an enveloping structure that conveys a pleasantly persistent mouthfeel.

Suggested pairings: splendid with cured meats, tagliatelle with meat ragout, and mushroom risotto. Excellent with T-bone steak alla fiorentina, grilled meat, and roasts. Pairs beautifully with medium-aged cheese.



Aging capacity:
over 10 years



Serving temperature:
16°C in summer, 18°C in winter.



Red



750 ml



13,5%