



CECCHI



Rosso di Montalcino 2024

Appellation: Rosso di Montalcino DOC

Area of production: Montalcino

Bottles produced: 15.000

Grapes variety: Sangiovese 100%

Altitude: 250 mt above sea level

Soil Composition: Medium-textured, with abundant clay

Pruning technique: Spurred cordon

Yield per hectare: 7 tonnes

Vines per hectare: 5000

Ageing: 6 month in oak barrels (20% new, 80% second and third passage) and minimum 5 months in bottle.

Alcohol: 13%

Vintage notes:

The beginning of the 2023 growing season was marked by mild winter, with limited rainfall and higher temperatures than seasonal averages. Spring began with cool temperatures and copious rain showers that slowed down budbreak and vine growth. A hot summer followed ensuring a gradual and progressive ripening phase, producing perfectly mature grapes. The grape harvest for "Rosso Amici" stages during the second and third week of September.

Tasting notes:

The colour is ruby red, the nose offers pleasant notes of cherries and floras aromas. The bouquet is completed by delicate hints of tobacco. Pleasant freshness on the palate is accompanied by good sapidity. The long aftertaste closed with vibrant tannins.

Price offer: