

CAPRILI®



## Rosso di Montalcino DOP 2022



**Denomination:** Rosso di Montalcino  
DOC / DOP

**Grape variety:** 100 % Sangiovese grosso.

**Soil:** clay with good presence of stones.

**Altitude:** 320 m asl

**Vineyards:** from 25 to 10 years old.

**Growing system:** Runner and Guyot in  
new vineyards from 2010. Conventional  
system of operation.

**The vintage:** 2022 vintage has normally  
started with warm temperatures, the  
summer was characterized from an  
exceptional heat wave from the end of  
May until the the of July interspersed with  
light rain during the period. The ripeness  
was perfectly achieved during the month  
of August where temperatures have drop  
down of 10°C respect to the average. The  
harvest have taken place in the first ten  
days of September.

**Vinification:** Fermentation happens  
without the addition of external yeast, we  
only let the natural yeast to do their  
fermentation themselves. We keep the  
temperature between 26 and 28°C  
maximum and the following maceration is  
of about 10 days in stainless tanks.

**Aging:** 9-12 months of aging in wooden  
casks, 40% barriques & tonneaux and 60%  
Slavonian oak casks by 19 HL.

**Tasting notes:** intense red ruby with  
purple hints, smells of mature red fruit a  
full-bodied wine with good persistence.

**Bottles produced:** 40.000 – 750 mL /  
300 – 1,5 L.

Analytical parameters	
Alcohol	14,86 % vol.
Total acidity	5,86 g/L
Volatile acidity	0,61 g/L
Dry extract	29,8 g/L
pH	3,36

### WASTE SORTING

**GREEN  
BOTTLE**



GLASS

**CORK**



CORK

**CAPSULE**



ALUMINUM

**BOX**



PAPER

**WAVY HIVE**



PAPER

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