## CAPRILI°



## Rosso di Montalcino DOP 2023

**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: The 2023 vintage had a normal start to the season, with mild temperatures, then the summer was characterised by heavy rains that conditioned the ripening of the grapes, bringing the harvest back to periods in the late 1990s and early 2000s. The harvest began on 15 September but continued slowly, ending on 2 October. The wines obtained are floral and very drinkable.



**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 stainsteel tanks.

**Aging:** 9-12 mothls 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 persistance.

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

Analytical parameters	
Alcohol	13,55 % vol.
Total acidity	5,50 g/L
Volatile acidity	0,54 g/L
Dry extract	28,3 g/L
рН	3,51