



CAMIGLIANO

Rosso di Montalcino

Annual Sheet 2022 BIO

Controlled designation of origin

DESCRIPTION

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CLIMATE: the 2022 harvest can be defined with one word: "amazing"! Surprising because it was a difficult year from a climatic point of view, with many concerns especially in the months of June and July about the conditions of the vines (which instead reacted incredibly to the rains at the end of July) and about the quality of the wines (which also were unexpectedly balanced and harmonious). The climatic conditions were truly particular starting from the cold but dry winter, which was followed by a mild spring but characterized by very little rain. Then from the end of spring/early summer the temperatures increased considerably and the lack of rain continued, with important heat waves, until the end of July. There were many concerns about this excessive drought, and we were already thinking of a difficult harvest, with poor ripening of the grapes, water stress and situations of concentrations due to over-ripening and withering. Instead, a rain of 40 mm arrived in Camigliano at the end of July, which made the plants "breathe", which were able to restart from a vegetative point of view. Fortunately, some rainfall and drops in temperature also occurred in August, which allowed the vineyards to continue ripening. The harvest was brought forward by a few days, as with the lack of rain and the summer heat, the cycle of the plant was shortened, and ripening began early; but then it developed linearly, with suitable temperatures in the month of September, where the individual vines were harvested with due timing. More important than ever was the choice of vineyard management, with superficial and frequent tillage, light interventions on the vegetation (operations such as topping and peeling were not carried out, which would have encouraged the plant to "react" and consequently to try to produce vegetation at the expense of assisting the bunches) and optimal choice of harvest time. Today the wines obtained have a great fragrance of perfumes, with an extremely interesting aromatic component and a great balance of alcohol and acidity; the results are wines with pleasant tannins right from the first tastings and with personality and finesse such as to suggest great qualities in aging.

HARVEST: : middle of September

GRAPE: 100% sangiovese grosso

VINIFICATION: : Light pressing fermentation in stainless steel at controlled temperature, maceration on the skins for 8-10 days

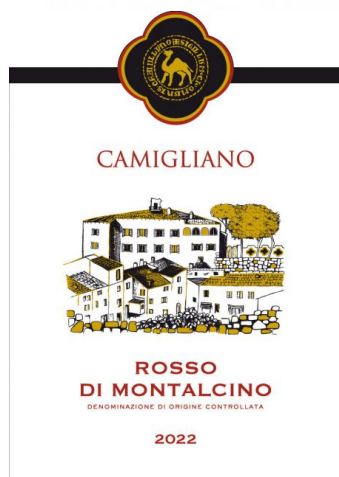
AGEING: 6 months in French and Slavonian wood casks from 35 to 60 Hl then 3-4 months in bottle

PRODUCTION: 45.000 bottles

ANALYSIS: Alcool svolto(%): 14,62, Acidità totale (g/lt.): 5,71, Acidità volatile (g/lt.): 0,44, SO2 Totale (mg/lt.): 44, SO2 libera (mg/lt.): 20, pH: 3,50, Estratto secco (g/lt.): 29,8

DESCRIPTION: this wine is very respectful of the vintage and clearly recalls the typicality of Sangiovese di Montalcino. In fact, the notes of ripe fruit and flowers (such as violet) interface with the savory sensations in a perfect balance; the tannins are smooth and pleasantly accompany the length of the finish.

GASTRONOMIC ACCOMPANIMENTS: it goes well with dressed pork products, mature cheeses and fairly strong-flavoured main dishes



Reviews and valutations

falstaff

91 points Rosso di Montalcino 2022

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