



**PICCINI®**  
Wines since 1882



# ROSSO DI MONTALCINO 2024

*Rosso di Montalcino is the younger brother of Brunello di Montalcino; it combines special attributes of vivacity and freshness with a superb structure. Already appreciated and known under various names, the Rosso di Montalcino has acquired a precise identity and official recognition with the recent approval of the: DENOMINAZIONE DI ORIGINE CONTROLLATA (Presidential Decree of November 25, 1983 and ensuing modifications).*

## VARIETAL

100% Sangiovese

## APPELLATION

Rosso di Montalcino

**SOIL** Limestone-based soil with balanced content of clay and schist, located at 350m, from where it benefits from sea breezes carried on from Maremma. Montalcino is undoubtedly one of the most suitable winegrowing areas in Italy and Rosso is proof of this. The production area includes the whole municipality of Montalcino, bordered by the Ombrone, Asso and Orcia rivers.

**WINEMAKING** The grapes are hand-picked in late summer when they are perfectly ripe, beginning as early as the end of September and continuing through to the half of October. After de-stemming, the grapes are pressed in compressed air vats. After this, the must obtained begins to ferment. Fermentation and maceration on the skins takes place in stainless steel vats for 15 days.

**AGING** 8 months in oak barrel and 1 month in bottle.

**TASTING NOTES** It is brilliant and limpid to the eye, with a ruby red color; its perfume is intense and persistent with marked notes of wild red berries. In the mouth the wine appears well-structured, smooth along with a notable aromatic persistence. Piccini Rosso di Montalcino is an elegant, full bodied wine.

**FOOD PAIRING** An ideal accompaniment for tasty dishes, spicy roasts, game and medium aged cheeses. Recommended serving temperature.

## ALCOHOL

13.5%

## SERVING TEMPERATURE

64-68° F



UPC# 0 89832 92319 0  
12pk/750ml