PININO

1874 • MONTALCINO

ROSSO DI MONTALCINO 2022

DOC

Pinino Rosso di Montalcino offers all the tipicality of the property's terroirs in a wine that is both full-bodied and pleasant to drink. Of a lively red, the nose is very fruity, with intense aromas of fresh raspberries and cherries, along with light hints of spices. In the mouth it's fresh, full-bodied, with velvety tannins and a pleasant persistence.

VINTAGE

2022 will be remembered as one of the hottest and driest years. The early months were characterized by a lack of rains that lasted until spring. From the second half of May, there were also significant increases in temperatures, which rose well above seasonal average. However, the severe thermal and water stress conditions were tolerated by Sangiovese Grosso thanks to its anisoidric characteristics. By the end of July, rain finally arrived, which was crucial in turning the fate of the vintage around. The harvest was done early and it ended around the last week of September, yielding polyphenols-rich grapes with an interesting aromatic profile.

GRAPES: 100% Sangiovese Grosso

SOIL COMPOSITION IN THE VINEYARDS

Pinino: rich in skeleton, with presence of marl and limestone.
Canchi: almost purely clayish, with traces of silt.

ALTITUDE AND ORIENTATION

Pinino: 284,2 m a.s.l., North of Montalcino, South-East exposure.
Canchi: 318,2 m a.s.l., North-East of Montalcino, South-East exposure.

VINE BREEDING SYSTEM:

Spurred cordon

HARVEST TIME:

From 12/09 to 21/09

WINEMAKING PROCESS AND AGING:

Fermentation in steel tanks at a controlled temperature, on-skin maceration from 18 to 25 days, at least 6 months of aging in oak barrels.

BOTTLES PRODUCED

20.000

ALCOOL: 14%

DRY EXTRACT: 29.9 g/l

TOTAL ACIDITY: 5 g/l

FORMATS: 750 ml

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TOSCANA

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