

PININO

1874 • MONTALCINO

ROSSO DI MONTALCINO 2024

DENOMINAZIONE DI ORIGINE CONTROLLATA

The first vintage of Pinino Rosso di Montalcino entirely vinified by the Ferragamo's new ownership offers all the typicality 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

After a rainy start of the year, the beginning of summer was marked by a succession of rains and temperature spikes that led way to good weather, allowing the vineyards to experience a gradual ripening throughout the summer. In September, the drop in temperatures and the rainfall allowed the vines to slow down sugar accumulation and rebalance the phenolic component. The harvested grapes showed an excellent phytosanitary condition, with musts characterized by aromatic intensity and finesse, capable of producing ethereal and elegant wines, with pH and alcohol levels lower than the average in Montalcino.



GRAPES 100% Sangiovese

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 3/10 to 19/10

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
50.000

ALCOOL 13,5%

DRY EXTRACT 29.4 g/l

TOTAL ACIDITY 5,5 g/l

FORMATS 750 ml

IL BORRO
TOSCANA