

ROSSO DI MONTALCINO 2023

DOC Rosso di Montalcino



Wine Description

Light cherry notes underline its elegant nose. The Rosso di Montalcino proudly shows its full body in the glass and a beautiful integrated acidity.

Wine Type:	Still wine red dry
Alcohol:	14 %
Acid:	4.7 g/l
Residual Sugar:	0 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	12 years
Optimum Drinking Year:	2024 - 2036

Award

Guida Bio:	4 foglie
Weinwisser:	17+

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOC Rosso di Montalcino
Site:	Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante
Varietal:	Sangiovese 100 % 29 years
	5000 plants/ha 5500 liter/ha
Sea Level:	450 - 500 m

Harvest and Maturing

Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 14 days
Maturing:	70 % barrel 3200 L used barrel 18 month(s) Sangiovese 30 % tonneau 500 L used barrel 18 month(s) Sangiovese 100 % steel tank 5500 L 1 month(s) Sangiovese

curiosity

TENUTA CORTE PAVONE | Località Corte Pavone | 53024 Montalcino | Italy

lo@cker.it | www.loacker.bio | www.instagram.com/cortepavone/ | www.facebook.com/LoackerWineEstates

In 1984 this wine got the DOC classification, thanks to its popularity among wine lovers. Over the years it has become an "alter ego" of Brunello, but in a less elaborate way, both from the point of view of price and the type of wine.

Food pairing

Traditionally in combination with meat dishes, but also with pecorino cheese and plates served with "new" olive oil, fresh from the oil mill.

Vintage 2022

After an extremely hot and dry 2022 season, 2023 began with a mild winter and abundant rainfall, which helped to restore underground water reserves. Budbreak occurred in the second week of April, about seven days later than average; at the same time, a minor frost affected the northern slopes. April recorded consistently lower temperatures than the recent climatic average and numerous rainy days, which further accentuated the vegetative delay that had already accumulated. By mid-April, Mount Amiata was still covered in snow. In May and June—months that will be remembered globally as the hottest ever recorded—temperatures in Montalcino remained low, with several rainy days and a total of 229 millimeters of precipitation over the two months. This situation, widespread across the appellation, created very high downy mildew pressure, requiring frequent and timely treatments. After several seasons with significantly fewer rainy days, the 2023 vintage drew attention to vineyard management timing and the need for prompt organization of protective measures. July, August, and September were characterized by stable weather conditions, with few days exceeding 34°C, ensuring optimal physiological function without stress. In mid-August, a significant hailstorm affected the southeastern slopes. Harvest began at the end of the first ten days of September and continued through the first week of October. From mid-September onwards, temperatures dropped sharply, increasing the diurnal temperature range and favoring excellent phenolic ripening. Yields were slightly lower than the recent average. The 2023 vintage is defined more by its aromatic complexity than by polyphenolic or alcoholic richness. Even in the early stages, the wines show abundant fruit, marked freshness, and an elegant but not overly structured tannic texture, a result of the lower sunlight accumulation early in the season. The absence of severe heat or prolonged water stress suggests wines that are more relaxed and less tannic. (Consorzio Brunello di Montalcino)