



VINTAGE NOTES

The 2023 vintage began with a relatively mild winter that saw fewer rainfalls than average. The Spring caused a slight advance in the vegetative restart but the following return of low temperatures has moderated the development of the vines. May and June were characterized by abundant rains that allowed for the accumulation of important water reserves and favored the regular growth of vegetation. The summer months were hot and dry without reaching peaks. Therefore, the ripening of the grapes was slow and constant. The harvest started the third week of September.

VINTAGE

2023

APPELLATION

Rosso di Montalcino DOC

GRAPE VARIETY

Sangiovese 100%

GIOVANNI NERI TASTING NOTES

Rosso di Montalcino 2023 shows a lively and young ruby red colour.

On the nose it is extremely expressive, floral and intriguing. Its bouquet reveals clear hints of small red berries followed by hues of tobacco and sweet spices.

On the palate it is fine and delicate, a son of a cool vintage that enhances an amazing balance and drinkability. Silky and enveloping finish.

HARVEST

Manual, second week of September.

ALCOHOL/VOL.

13,5%

DRY EXTRACT (g/lt)

30,9

VINIFICATION

We select the bunches manually before de-stemming and selecting the grapes with an optical selector. After that, spontaneous fermentation without added yeasts follows and maceration is facilitated by frequent pressing. Everything takes place in conical steel vats at controlled temperature for 18 days.

TOTAL ACIDITY

5,31

BOTTLING LOT.

924

SERVICE TEMPERATURE (°C)

16 - 17°