

TASSI

Rosso di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA

2021



Denomination

Rosso di Montalcino DOC

Grape Variety

100% Sangiovese

Vineyard

Grapes selected from the estate's different vineyards, mainly located in the southeastern area of Montalcino.

Vinification

Spontaneous fermentation with indigenous yeasts in unvitrified concrete vats, with a maceration of 15–20 days.

Aging

12 months in Slavonian oak casks of 20–50 hl.

Alcohol Content

14%

Vintage 2021

The 2021 season was marked by significant climatic events that reduced Sangiovese production by about 30% compared to a typical year. In particular, the frost of April 8th brought temperatures down to -7°C , while the drought that began in June continued until harvest, reducing berry size and weight. However, the temperature variations between late August and early September allowed the grapes to maintain excellent health, achieving remarkable concentration, a balanced pulp-to-skin ratio, and a highly positive aromatic profile.

Tasting Notes

Elegant, bright fruit with medium body, refined notes of red cherry and small berries, lively freshness, and great drinkability. An immediate, harmonious glass to enjoy right away.

Tassi di Franci Franca