

TASSI

Rosso di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA

GREPPINO 193

2021

Denomination

Rosso di Montalcino DOC

Grape Variety

100% Sangiovese

Vineyard

Grapes come from a single vineyard, Vigna Greppino, planted in 2015 with Guyot training system, located at 360 meters a.s.l. with southwest exposure. The vineyard lies a few kilometers from Montalcino, heading east. The soil is clayey with over 15% stones and a good mineral supply, which gives the grapes structure and marked sapidity.

Vinification

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

Aging

12 months in Slavonian oak casks of 7.5–15 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

Bright ruby color. On the nose, it releases aromas of ripe cherry, small red fruits, and delicate floral and spicy tones. On the palate, it is fine and elegant, with silky, well-integrated tannins, supported by vibrant freshness and marked sapidity. A Rosso that recalls, in structure and depth, a true Brunello, able to express itself beautifully from the start but also to evolve with elegance over the years.



Tassi di Franci Franca

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