

TASSI

Toscana Rosso igt

brunò

2023

Denomination

IGT Toscana

Grape Variety

100% Sangiovese

Vineyard

Brunò is born from a selection of grapes sourced from the estate's different vineyards, with particular focus on the younger vines. This choice allows for the creation of a fresh and approachable wine, which still retains all the typicity and potential of Montalcino Sangiovese.

Vinification

Spontaneous fermentation with indigenous yeasts in terracotta amphorae of 8–10 hl, with skin maceration lasting 4–6 months

Aging

6–8 months in terracotta amphorae of 8–10 hl.

Alcohol Content

13%

Vintage 2023

The winter was humid and rainy, with precipitation continuing through much of spring. On June 18th, a brief hailstorm occurred, followed by unusually high temperatures in July, interspersed with thunderstorms that encouraged the spread of downy mildew and repeated vegetative growth, delaying ripening. Veraison began in early August, later than average. A cool, sunny, and breezy September favored phenolic development. Harvest was postponed to October to ensure perfect grape maturity. Although yields were among the lowest in recent decades, the grapes showed high acidity, abundant sugar content, and aromas and colors of remarkable intensity.

Tasting Notes

A bright and expressive wine, opening with delicate notes of crushed stone and warm terracotta. On the palate, it is medium- to full-bodied, precise and well-structured, with lively nuances of watermelon, ripe cherry, citrus peel, and a hint of blood orange. Fresh and persistent, it stands out for its clarity and length. Vinified and aged in terracotta amphorae, it combines immediacy with the ability to further evolve in bottle.



Tassi di Franci Franca

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