

TASSI

Rosso di Montalcino

DENOMINAZIONE DI ORIGINE
CONTROLLATA

GREPPINO 193

2023

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 unvitrified 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 2023

The 2023 vintage in Montalcino was characterized by a rainy spring, followed by a more balanced and sunny growing season. Diurnal temperature variations supported a regular ripening process, preserving freshness and aromatic clarity in the grapes. The wines display a fragrant and immediate profile, with floral notes, crunchy red fruits and subtle balsamic hints. On the palate they are juicy, vibrant and well-balanced, with lively acidity and fine tannins, making them particularly approachable, smooth and ideal for early drinking, with greater depth and capacity for evolution over time.

Tasting Notes

Greppino 193 leans into Brunello-like complexity while stopping short of full structural weight. Freshness and restraint define the wine, lending approachability and clear food-friendly appeal.



Tassi di Franci Franca

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