Azienda agricola
la fornace

ROSSO DI MONTALCINO 2024 DOC



Type of grapes: Sangiovese Vineyards: Managed directly
Age: maximum 6 /20 years
Exposure: Northeast Height: 400 meters above sea level
Soil: clay, limestone and sand.
production from finest quality of the grapes in the vineyards density: 4500 plants / hectare
Harvest: September 26 2023
Vinification and technique: Hand harvesting with manual selection and double sorting table to divide the size of the berries; large ones in tanks with pumping over, medium and small ones in punchers .
Fermentation days: 19, with 5 punchings per day and 3 pumpings per day (different tanks) .
Type of fermentation: Intensive cryomaceration at 4°C for seven days, traditional fermentation with natural yeasts, alcoholic maceration, fermentation temperature 30°C Aging: In January, transfer to Slavonian oak barrels of 10, 20, and 32 hl .
Aging: 12 months in oak, malolactic fermentation in wood

bottled May 07 2026
Bottles produced: 8500 cl 0.75
Alcoholic strength by volume of 14.50% Vol
Total dry extract 30,9 g / l
Total acidity as tartaric acid, 5.97 g / l

The Rosso di Montalcino La Fornace has a very intense ruby red color due to the low yield of grapes per hectare, the intense ruby red color with slight ruby, the nose is intense and complex with hints of plum, cherry and berries ripen very intense, balanced hints of spice, black pepper and vanilla, a little hint of chocolate and coffee in the mouth is tannic, velvety and slightly astringent, the flavors in the mouth reflect the nose.
The combination:
Rosso di Montalcino La Fornace is a very versatile wine is a classic pairing with pasta and / or white meat, but does not mind the pairing with pork or veal cooked in a simple way or with fresh or slightly aged