



CAVA D'ONICE

# Rosso di Montalcino DOC 2022

## PRODUCTION AREA CHARACTERISTICS:

**Property:** Cava D'Onice, Montalcino

**Wine-maker:** Simone Nannetti

**Oenologist:** Antonio Mori

**Agronomist:** Massimo Achilli

**Altimetry:** 350 meters above sea level

**Area:** 1 hectare

**Exposure:** West 270°

**Type of soil:** medium mixture soil, rich of clay and calcium

**Plant density:** 400 vines per ha

**Growing system:** cordon

**Average age of the vineyard:** 15 years

## TECHNICAL NOTES:

**Vintage:** 2022

**Bottles Produced:** 6300

**Appellation:** Brunello di Montalcino d.o.c.

**Grape:** Sangiovese 100%

**Yield per Ha:** 50 hl/ha

**Harvest period:** last week of September and first week of October

**Harvest conduction:** manual

**Fermentation temperature:** 25 °C

**Fermentation period:** 10 days

**Maceration period on the skins:** 18 days

**Maturation:** in small French oak barrels

**Maturation Duration:** 6 months in wood and at least 6 months in the bottle.

## VISUAL CHARACTERISTICS and TASTING NOTES

**Colour:** Brilliant, deep ruby-red.

**Nose:** It starts with intense and well combined fruity aromas  
Woody elements, e.g. liquorice, roasted coffee.

**Mouth:** The mouthfeel has the right structure, the acidic and soft components are in perfect balance. The finish is pleasantly fresh and silky.

**Pairing:** It matches with ham, salami, sausage and Tuscan crostini. Medium-aged cheeses such as pecorino di Pienza or Tuscan first courses such as pici all'aglione, lamb and rabbit.



## CLIMATE CONDITION OF THE YEAR 2022

The 2022 season has been characterized by a fresh and dry winter, with a normal budding. The spring, rainy in the period of the vegetative growth created the perfect conditions for a good and fast development. The summer has also been hot and dry, so the late July's rains and the ones of mid August let the vines to have a good veraison evolution. After that, a perfect climate: sunny, dry and fresh, with significant temperature variations between day and night, that caused an accumulation of aromatic and polyphenolic molecules.