



CASTIGLION DEL BOSCO

ROSSO DI MONTALCINO 2020 DEIMASSI



Appellation

Rosso di Montalcino DOC

History of the wine

The name *Deimassi* comes from the large stone blocks that make up the terrace wall supporting the vineyard. These emerged from the ground during the preparation work for the planting, carried out in 2008. The large stones together with friable clay connote this small plot initially intended for the production of Brunello di Montalcino.

2020 vintage at Castiglion del Bosco

The 2020 harvest at Castiglion del Bosco was characterized by a dry winter, with below-average rainfall, but well recovered in May, which was quite cool and rainy. This helped the plants in their first vegetative phase. This year's harvest is distinguished by a particularly hot and dry.

The first precipitation arrived at the end of August, which was essential to start evaluating and observing the ripening of the grapes. From this moment, however, the temperatures did not drop and there was not enough thermal excursion between day and night to hold back the ripening process.

Vinification and ageing

The present and integrated tannic texture makes it a wine for medium/long aging. Thanks to the repeated tastings at this stage of refinement that in 2020 led to this energetic, present, and well-balanced Sangiovese.

Winemaker tasting notes

Spicy, enveloping and mineral aromas for a strong, rich Sangiovese. Great tannic balance that expresses itself in a balanced, persistent way even after a one year of barrel aging.

Cecilia Leoneschi, September 2022