
CASTELLO TRICERCHI ROSSO DI MONTALCINO



Region: Montalcino, Tuscany

Appellation: Rosso di Montalcino DOC

Grapes: 100% Sangiovese grosso

Farming: Organic

Age of vines: Planted in 1995

Vineyards: Vigna del Piano with prevalent sandy soils and Vigna Sant'Anna with calcareous clay soils

Altitude & Aspect: 290 M, West/SW Facing,

Typical Harvest Time: End of September

Maceration & Fermentation: 30-day maceration, fermentation in stainless steel with indigenous yeasts

Aging: 8 months in Slavonian oak, at least 4 months in bottle

Production: 19,000 bottles annually

Notes from Oliver:

The Castello Tricerchi was built in 1441, and is still owned by the the Squarcia family, who built it. It is in the far north of the Brunello di Montalcino appellation, very close to Altesino Tommaso Squarcia, a young scion of the family, has made it his mission to perfect the wines of the Castello; in co-operation with Maurizio Castelli, the great Sangiovese winemaking expert, he has decided to use completely traditional winemaking methods to allow the vineyards to fully express themselves.

100% Sangiovese, declassified from two Brunello vineyards. Soils are a mixture of calcareous clay and sand; yields are restrained; harvest usually takes place at the end of September. I expect Rosso di Montalcino to show some of the red-fruit/cedar/sandalwood/tobacco-leaf character that Brunello does, but in a more drinkable, less age-worthy frame, this is perfect. You could age this for 5-10 years but you don't need to, it's drinking perfectly on release.