

## SALICUTTI ROSSO DI MONTALCINO

---



---

**Region:** Tuscany, Italy

**Appellation:** Rosso di Montalcino DOC

**Grapes:** 100% Sangiovese

**Farming:** Biodynamic

**Age of vines:** Planted in 1994 and 2007

**Altitude, Aspect, & Soil Type:** 420-500 M, Mixed, clay/sandstone/  
calcareous sand

**Typical Harvest Time:** Second half of September

**Maceration & Fermentation:** 12 days maceration, controlled low  
temperature fermentation in stainless steel with indigenous yeasts

**Aging:** 18 months in 5-10 hL barrels, 6 months in bottle

**Finishing:** no fining or filtering

**Production:** 4,000 bottles annually

---

### Notes from Oliver:

Started by Francesco Leanza in 1990, Salicutti was the first certified organic estate in Montalcino. He ran Salicutti for 26 years, and upon retiring he sold the estate to Felix and Sabine Eichbauer, restaurateurs from Germany, who are continuing his work and philosophy. To quote Kerin O'Keefe, "If you appreciate the subtle elegance and complexity of great Burgundy, this is your Brunello."

More drinkable than the Brunellos from the estate, as one would expect from the Rosso appellation, but still one of the best examples of the type. Bright mid-red color, almost confected red-fruit aroma and flavor, complemented with herbal notes, a hint of dark chocolate, and spices. This will age for 5-10 years but I doubt I'll be able to hold out that long.