
PADELLETTI ROSSO DI MONTALCINO



Region: Tuscany, Italy

Appellation: Rosso di Montalcino DOC

Grapes: 100% Sangiovese

Farming: Practicing organic

Age of vines: Planted in 2005

Altitude, Aspect, & Soil Type: 430 M, NE Facing, clay/sandstone/
limestone

Typical Harvest Time: Late September through early October

Maceration & Fermentation: 16 days maceration, controlled low
temperature fermentation in cement with indigenous yeasts

Aging: 12 months in large oak barrels, 2 months in bottle

Finishing: 10 micron paper filtration, no fining or cold stabilization

Production: 5,700 bottles annually

Notes from Oliver:

In her excellent book 'Brunello di Montalcino,' Kerin O'Keefe writes 'In Montalcino, there are traditionalists and there is Padelletti. This is one of Montalcino's oldest families; documents demonstrate they already had vineyards in 1570... Her vines...are located at the family's Rigaccini podere to the northeast of the town, at the foot of Montalcino's hill.

As you would expect, the altitude of the vineyard gives wines that tend towards elegance and freshness. Their Rosso di Montalcino is typical in flavor and generally very drinkable young. Showing aromas and flavors of fresh, bright sour cherry and red plum. A mouthwatering fresh wine. Long and very attractive palate impression. This will certainly age but, I'd drink it now with rib-eye now too.