



FAMIGLIA  
*Cotarella*

## LE MACIOCHE ROSSO DI MONTALCINO

GRAPE VARIETY:  
Sangiovese Grosso 100%

PRODUCTION AREA:  
Montalcino

EXTENSION OF THE VINEYARD:  
1 ha

ALTITUDE:  
450 m. above sea level

SOIL TYPE:  
rich in very fine gravel and  
limestone, low-fertility soil

VINYE TRAINING METHOD:  
Guyot

VINE DENSITY:  
3.000 per hectare

HARVEST:  
hand picked



DOC  
2024

PRODUCTION PER HECTARE:  
9.000 kg

AVERAGE AGE OF THE VINES:  
over 25 years old

HARVEST PERIOD:  
late September, beginning of October

AGING:  
in stainless steel and then 2  
month in bottle before being  
released

ALCOHOL CONTENT:  
13,60%

TOTAL ACIDITY:  
5,20 GR/L

DRY EXTRACT:  
27,2 GR/L

The 2024 Le Macioche Rosso di Montalcino presents a brilliant ruby red color, with violet reflections that express its freshness and vitality. The nose reveals the typical character of Sangiovese with immediate aromas of sour cherry, raspberry, and redcurrant, intertwined with delicate floral notes of violet and rose. Hints of balsam and Mediterranean herbs then emerge, along with notes of undergrowth and a subtle spiciness reminiscent of white pepper. In the mouth, it is juicy, dynamic, and vibrant: the freshness supports the sip, while the tannins, young but already well-polished, accompany a medium body that always maintains elegance and agility. The finish is persistent, with a return of crunchy red fruits, citrus, and a slight mineral nuance that leaves the palate clean and invites another taste. Born to be appreciated in its immediate expression, it nonetheless possesses a structure that will allow it to evolve gracefully over the next three to five years, enriching itself with more mature and complex nuances.