

LEONARDO DA VINCI

• VINI ISPIRATI DAL GENIO •

ROSSO DI MONTALCINO

DOCG

2024

GRAPES

Sangiovese

PRODUCTION AREA

The vineyards of Montalcino area

VINTAGE

Rainy winter and spring months built up valuable water reserves, allowing the vines to withstand a warm summer without experiencing water stress. Cooler temperatures toward the end of the season, combined with intermittent rainfall, slowed the ripening of the grapes. The result was a harvest that took place between late September and mid-October, producing a vintage with a distinctly classic profile

Leonardo da Vinci is a painter, a scientist, and also a wine expert—a *wine lover*, as we would say today. Leonardo has an agricultural soul: he was born into a family of winegrowers in the small village of Vinci in Tuscany, and wine is part of his daily life. In fact, his genius is also expressed in wine: through his writings, Leonardo can be considered the first agronomist, oenologist, and sommelier in history. The Tuscan winery Leonardo da Vinci was founded in 1961, when thirty growers decided to join forces in Vinci to vinify the local grapes into quality wines. From just a few initial hectares, the cooperative has grown: inspired by Leonardo's genius, the winery blends art, science, and nature, enhancing Italy's winemaking tradition.

TECHNICAL INFORMATION

Alcohol content: 13,5%

Total acidity: 5,20 g/l

Volatile acidity: 0,50 g/l

Dry extract: 26,7 g/l

Residual sugar: 4,0 g/l

AVAILABLE FORMATS

0,750L

VINIFICATION AND AGING

Skin maceration for 20–25 days. Fermentation at a controlled temperature of 24°C. For a minimum of 24 months in oak casks, followed by at least 4 months of bottle aging.

AVERAGE ALTITUDE OF VINEYARDS AND EXPOSURE

120-500 m asl / Various exposures

SOIL TYPOLOGY AND VINE TRAINING

Mainly a clayey mixture rich in shells. Mainly *Guyot* and spur cordon training systems



PAIRING

Pasta with meat sauces, mushrooms or truffles, risottos, main courses with pork or veal in sauce



SERVING TEMPERATURE

18°C



COLOR

Deep purple red color



BOUQUET

Hints of cherry and ed fruits with a slightly spicy finish



PALATE

Intense with a long persistence