



Appellation: MONTECUCCO ROSSO

Zone: Poggi del Sasso, Cinigiano (province of Grosseto)

Cru: n/a

Vineyard extension (hectares): 6

Blend: 90% Sangiovese - 10% Ciliegiolo

Vineyard age (year of planting): Sangiovese 1997 - Ciliegiolo 1997

Soil Type: sandstone, limestone

Exposure: n/a

Altitude: 350 meters above sea level

Colour: ruby red

Nose: Ripe red fruit notes together with pleasant pepper notes

Flavour: Fruity, fresh with supple tannins. Round and harmonic

Serving temperature (°C): 16-18

Match with: red meat, roasts, wild boar, seasoned Pecorino cheese

Average no. bottles/year: 30,000

Alcohol %: 14

Grape yield per hectare tons: 6

Notes: n/a

Vinification and ageing: Spontaneous alcoholic fermentation and maceration with the skins for approx. 15 days. Spontaneous malolactic fermentation in steel. The wine matures in steel. Finishing in the bottle for 6 months.

Awards: n/a

Estate History

The estate was established at the beginning of the 1900s, but viticulture started being the main activity in the 1960s. The first bottling was in 1996. The vineyard extension is 20 hectares grown with Sangiovese, Ciliegiolo and Vermentino (2 hectares within the province of Massa Carrara). The azienda is in the heart of Tuscan Maremma on the slopes of Monte Amiata near the medieval town of Cinigiano, and between Montalcino (the estates are just 15 kilometers from Montalcino) and Scansano. The hills of Poggi del Sasso, where the vineyards stand, have a particularly favourable microclimate for viticulture, due to the altitude and to the sea breezes, due to the concentrated sun on the top of these hills and due to the composition of the soil. In fact this area is ideal for organic farming, as there are very few problems with disease and pests. Furthermore, the DOC Montecucco was established in 1998 by Leonardo Salustri together with another estate. The clones of Sangiovese, Vermentino and Ciliegiolo have been selected in the old vineyards of the estates with the collaboration of the University of Pisa and have been classified, by the University, as "Salustri biotypes". Leonardo Salustri and his son Marco manage the estates directly, without consultants, following the tradition of Maremma and of their family. The grapes are monitored closely throughout the vegetative cycle and the clusters are selected carefully during harvest so that only the best grapes are vinified. The cellar was built in 1996 and enlarged in 2006 and it is equipped with steel vats with temperature control and with oak casks of a capacity over 22 hectolitres. The practices in the cellar follow a minimum handling philosophy, no chemical products are added to the wine, wines are stabilized through decantation and the alcoholic and malolactic fermentations are spontaneous. The wines mature in large oak casks (25-50 hectolitre capacity). The estate is certified organic since 1994. The range of wines consists of Montecucco DOC, Montecucco Sangiovese DOCG and of an IGT/proprietary wine made exclusively with Vermentino. The wines are all remarkable, elegant and with a lot of personality.

