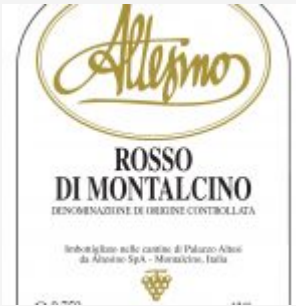


## Altesino Rosso di Montalcino Italy 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2019  
**GRAPE** Sangiovese/Blend  
**GEOGRAPHY** Europe  
**COUNTRY** Italy  
**LARGER REGION** Tuscany  
**SMALLER REGION** Montalcino-Rosso

### Rationale

Rosso di Montalcino is found in the same defined area as Brunello di Montalcino DOCG, both of which are situated in the heart of Italy's Tuscany. Revered for its depth of black cherry and wild-berry fruit, and careful use of oak, it is a full-bodied wine crafted from pure Sangiovese (in this case, the local "Grosso" form). However, it is considered a more vivacious style of wine, combining freshness with structure, and can be approached at a much earlier age than Brunello. Compared to Brunello, Rosso di Montalcino is generally produced from younger vines and selected lots that are not quite ready to be included in the Brunello wine.

Altesino is a leader in various, important innovations in the production of Sangiovese from Montalcino, causing it to stand out and become a reference point for the entire territory. During the past 40 years, Altesino instigated several new concepts and products to this region, beginning in 1975 with the introduction of 'cru', high quality, single vineyard wines. They were also one of the first wineries to use French barriques for aging wines. In 2002, Elisabetta Gnudi Angelini, owner of nearby Tenuta Caparzo, purchased the Altesino winery. Winemaker Claudio Basla remained with the estate, emphasizing his commitment to maintaining Altesino's hard-earned reputation as a Montalcino institution and a global leader in innovative winemaking.

### Sight

**BRIGHTNESS** Day Bright  
**CLARITY** Clear  
**COLOR DEPTH** Medium  
**COLOR** Garnet  
**RIM VARIATION** Salmon  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry  
**ACID** Med+  
**ALCOHOL** Medium  
**TANNIN** Med+  
**TEXTURE** Lean / Tart  
**FINISH** Long  
**COMPLEXITY** Med+

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Plum • Red / Sour Cherry • Pomegranate  
*Condition: Fresh, Ripe, Raisinated / Dried*

**BLACK FRUIT** Black Raspberry • Black Cherry • Black Plum *Condition: Fresh, Ripe*

**CITRUS FRUIT** Orange • Tangerine *Condition: Fresh, Raisinated / Dried Part: Peel / Zest*

**FLORAL** Rose • Jasmine *Condition: Fresh, Dried*

**GREEN VEGETABLE** Olive (Green) • Arugula

**OTHER VEGETABLE** Peppers (Red/Yellow) • Fennel / Anise • Tomato Leaf • Tomatoes / Sun-Dried

**HERBAL** Sage • Tobacco Leaf • Oregano • Chicory • Laurel / Bay Leaf

**OTHER SPICES** Licorice (Black) • Licorice (Red) • Green Peppercorn • Mustard / Seed • Paprika / Pimenton

**ORGANIC EARTH** Truffle / Mushrooms • Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Meat • Leather

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Blended Oak

**OXIDATION/NUTTINESS** Almond / Marzipan • Pistachio

**CHEMICAL COMPOUNDS** Volatile Acidity