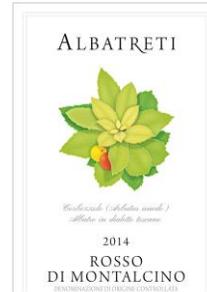

Albatreti Rosso di Montalcino DOC

Winery: Albatreti
Category: Wine – Still – Red
Grape Variety: Sangiovese Grosso
Region: Montalcino / Toscana/ Italy
Vineyard: Estate
Winery established: 2008



Product Information

Soil: Stony, “galestro” = stony clay very common in this area of Tuscany

Elevation: 396 - 503 meters (1,300 - 1,650 feet)

Age of vines: planted in 1999

Vinification: Manual harvest at the end of September. Fermented in stainless steel, maceration for 10 days, malolactic fermentation in stainless steel. Aged for 10 months in 800-gallon oak casks and 6 more months of bottle ageing before its release.

Yield: 1kg/ vine, 28HL/Hectare

Tasting Note: Aromas of purple flower, red berry and a hint of chopped herb on the nose. On the palate suggestions of sour cherry and hints of sage alongside subtle tannins.

Production: 6,000 bottles

Producer Information

Albatreti is a relatively new Brunello label, first released in 2008 by Gaetano Salvioni. Cousin to Guilio Salvioni of La Cerbaiola, Gaetano Salvioni trained as a fine artist in Florence and returned home to Montalcino, where he opened a small electronics shop. Working the small vineyards owned by his mother and father had always been a part of Gaetano’s life, even if it was only on the weekends for the pleasure of it.

In 1985, there was a terrible frost. On a property belonging to the family of Gaetano’s wife, the storm destroyed 1000 olive trees. A tiny number of old grapevines survived. Nearly abandoned, the hill was overtaken by a thicket of Corbezzolo, or Albatro, a local wild bush that is called in English the strawberry tree. Gaetano slowly began to hack away the thicket to reach the galestro-rich, southwest-exposed site at 400-500 meters elevation. He planted two and a half hectares in 1999, followed by two more five years later. After some years of selling grapes to others, he has finally begun to share his own wines, a fragrant, fresh juicy Rosso and a Brunello with stunning aromatic profile and texture.