



#### TASTING NOTES

Gentle spice, dense cherry, and red berry aromas from a well balanced vineyard boasting fewer stones and a natural spring running 4 meters below the vineyards. A bit more generous on fruit and still very seriously structured.

## Podere Salicutti

### Rosso di Montalcino Sorgente

COUNTRY ABV  
Italy 14%

REGION VARIETALS  
Tuscany Sangiovese

APPELLATION  
DOCG Brunello di  
Montalcino

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#### WINERY

At Podere Salicutti, in the Montalcino commune of Tuscany, Francesco Leanza has been making wine with humility, maturity, and conviction for nearly 25 years. As the first organically certified estate in Montalcino, Salicutti prides itself on wines that showcase the uninhibited brilliance of its terroir.

The Sangiovese vineyards comprise four hectares of the 11-hectare estate and are cultivated and harvested exclusively by hand. Leanza maintains his unwavering commitment to natural winemaking, now in partnership with the new owners: the Eichbauer family, who bought the estate from him in 2016 under the condition that he stay on as head winemaker. Leanza's focus on fostering typicity and the fullest expression of Podere Salicutti's strengths results in uniquely beautiful and complex wines that never fail to delight.

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#### CULTIVATION

Manual harvest, mechanical destemming.

#### VINIFICATION

Spontaneous fermentation with autochthonous yeast and in stainless steel vats, automatic temperature control system via water circulation. 12-21 days maceration. Spontaneous malolactic fermentation.

#### AGING

Aged 18 months in 130 gallons tonneaux barrels made of French oak (20% new barrels), followed by six months in the bottle before the wine is marketed.