

La Messe

BY MONTINORE ESTATE

2022 SANGIOVESE

PRODUCTION AREA

ROMAGNA, ITALY DOC

GRAPE VARIETY

100% SANGIOVESE

DATE OF HARVEST

SEPTEMBER 27

FERMENTATION

STAINLESS STEEL &
GLASS-LINED CONCRETE

ALCOHOL

13.1%

TA

5.95 g/L

PH

3.45

BACKGROUND

Montinore Estate wines are a celebration of terroir; rooted in the value that exceptional fruit produces exceptional wine. La Messe, meaning “harvest” in Italian, honors our belief that sustainable farming not only produces superior wine but a promising future for our planet. Produced from organically grown vineyards in Imola and Forli, this well-balanced Sangiovese is robust and fruity with mouthwatering flavors of wild and sour cherry.

WINEMAKING

Despite a scarcity of rain, water reserves in the soil allowed the vines to ripen well in late summer, creating fruit that was rich in color and mature in flavor. Ten days of maceration in steel and concrete tanks followed by malolactic fermentation give the wine a wonderful mouthfeel and propensity for aging.

TASTING NOTE

La Messe Sangiovese di Romagna wafts from the glass with an inviting mix of blackberries and cherries engulfed in sweet smoke and hints of citrus sorbet. This is round and soothing, with ripe red and black fruits. It’s soft-textured with juicy acidity that propels its ripe wild berry fruits as violet florals form toward the close. It finishes with minerality and hints of licorice while tapering off with impressive length, well-structured and completely fresh.



MADE WITH ORGANIC GRAPES