



Technical Information

Style: Still, Red

Varietal(s): 80% Sangiovese, 20% Cabernet Sauvignon

ABV (%): 14

pH: -

Residual Sugar (g/L): -

Total Acidity(g/L): 5.92

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: no

Vineyard & Viticulture Practice

Concerto 2021 comes from the Concerto vineyard at Fonterutoli, in Castellina in Chianti, located at 350 metres above sea level. The soils are rocky, derived from decomposed limestone and sandstone, supporting drainage, structure and aromatic concentration. Vines are 17 years old, trained by spur cordon and Guyot, with a planting density of 5,600 to 7,500 vines per hectare. This site gives Concerto its depth, power and mineral-inflected Tuscan character.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 8 016118 26113 6

Bottle Weight (g): 1600

Bottle Dimension (mm): H301, Dia78

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 963

Case Dimension (mm): L262 x W323 x H180

Vintage Notes

The 2021 vintage began with a cold, dry winter, followed by a cool spring with adequate rainfall. A long, hot summer followed, with strong diurnal temperature variation that supported complete grape ripening. Initial delayed vine development resolved as the season progressed. The harvest was highly rewarding, with excellent grape health and quality. Slightly reduced yields were caused by insufficient winter rain, but the fruit produced rich, well-structured and balanced wines.

Vinification

The grapes were hand-picked from 28 September. Fermentation took place at 26 to 28°C, with maceration lasting 14 to 18 days to build colour, structure and complexity. The wine was aged for 18 months in small French oak barrels, with Sangiovese in tonneaux and Cabernet Sauvignon in barriques. It was then finished for four months in concrete tanks before bottling in June 2023, supporting integration, balance and precision.

Tasting Notes

Concerto 2021 is rich and juicy, with aromas of underbrush, black berries and savoury spice. The palate is powerful and fine, combining depth of fruit with structure, freshness and polished oak. Full-bodied and layered, it shows both concentration and balance, with well-managed tannins and a refined texture. The finish is long, persistent and composed, carrying dark fruit, earth and spice with clarity.

Food Pairing

Pair with spiced dishes, stewed game, aged cheeses, roast venison, beef ragu, grilled steak, mushroom dishes, lamb shoulder or rich Tuscan meat sauces.