

VINTAGE 2023

# RIGOLETO

Montecucco Rosso DOC



*A youthful and distinctive blend, where the structure typical of Sangiovese and the smooth tannins of Montepulciano are beautifully balanced by the **lively brightness** of Cilieggiolo. Intense and fruit-driven, this red wine stands out for its vibrant energy and strong character..*

## GRAPES

70% Sangiovese,  
15% Cilieggiolo,  
15% Montepulciano

## COLOUR

*Intense ruby red*

## ALCOHOL

14%

Rigoletto is grown in a vineyard lying at 300 metres' elevation, with various aspects; soils are composed of fractured macigno sandstone and limestone-marl clays. The grapes for Rigoletto, from the vineyards of the three grape varieties making up its blend, are picked somewhat early in order to preserve to the fullest their vibrant aromatics and to ensure for Rigoletto its enviable immediate approachability. Organic vineyard practices have the goal of maintaining the crisp acidity and lively fruitiness of grapes grown on the Montecucco hillslope terroir. The must ferments in stainless steel at low temperatures, to optimise crisp, varietal fidelity. The wine then matures nine months sur lie, partly in large oak ovals. Rigoletto was bottled in July 2024.

A winter marked by abundant rain but mild temperatures segued into a spring that brought frequent rainfall. Summer delivered numerous periods of pleasant weather, with heat spells from mid-August to mid-September, which encouraged significant day-night temperature differentials, a condition crucial to peak ripeness in the grapes. The Sangiovese harvest lasted the entire month of September, while Cilieggiolo ripened more slowly than usual and was harvested in the final week of the month. Montepulciano came in last, in early October.

“The 2023 growing year was exceptionally favourable to Rigoletto’s classic suppleness and easy drinkability, and the wine is remarkably crisp, boasting a rich, intensely aromatic palate.”

Giovanni Puccioni, Winemaker  
Luca Marrone, Chief Winemaker

