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Brunello di Montalcino D.OC.G.

2017

Red with good depth and intensity. Rim, denoting ageing, tends to terracotta in colour, then garnet. Very intense fragrances, expanded by a reducing ageing process which amplifies the hints of tobacco and lavender, typical of a prime Sangiovese. Soft and rich at the start with very good structure, generous and lingering, very persistent finish. Aromas are also fully expressed in the mouth with the presence of balanced wood exalting the aromatics of the variety.

Wine type DOCG

Grape blend Sangiovese 100%

Cultivation system Spurred cordon/Guyot

Plant density 4500 plants/ha

Production area Selected grapes Montalcino.

Ageing in French oak tonneaux 30 months

Ageing in bottle 12 months

Soil type
Brunello di Montalcino originates from soil that is composed of clay loam, rich in pebbles giving it slight water stress in the final phase of maturation.

Altitude and Slope The vineyards are located to the southwest at 130 m ASL with slope varying between 5% and 10%.

Food Pairing Its elevated structure makes this wine ideal for the best game dishes, aromatic and rich in flavours. Also well suited for aged cheeses.

Ageing Potential Thanks to the complete phenolic maturation of the skins, the wine brings out the fullness and softness of the tannins as well as the suite of aromas from the moment it is released on the market and for many years to come.

Production
Harvested at the end of September or beginning of October, grapes undergo soft pressing, fermentation in temperature- controlled stainless steel vats at 25°-28° and extraction of the noble compounds from the skin with the help of periodic pumping-over. Maceration on the skins lasts between 21 and 24 days. The wine is aged for 30 months in new medium-sized barrels. Before releasing, the wine ages in the bottle for 12 months.

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