

# Brunello di Montalcino D.O.C.G.

## vintage 2006



### ESTATE PRODUCED AND BOTTLED

#### PRODUCTION AREA:

Montalcino – Siena – S. Angelo in Colle. Hilly lands enjoying a favourable southern exposition which grants the vineyards with the blessing of the sun rays the whole day long. Average height 300 mt above sea level.

#### WEATHER CONDITIONS:

Not very cold but rainy winter. The delay at budburst was recovered by June. The heavy rains during the spring allowed to overcome easily the dry summer and bring the grapes to a very balanced ripeness.

#### GRAPES:

Particular clones of Sangiovese, locally called “Brunello”. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Maximum yield allowed by the Production Regulation is 80 q/ha. Vintage 2006 yield: 65 q/ha.

#### VINIFICATION:

Fermentation on the skins for about 18-20 days, at controlled temperature below 30° C. in 150 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately

#### AGEING:

4 years, 3 of which in 25-50 and 75 hl oak casks from Slavonic and Allier followed by at least 12 months of refinement in bottles placed in storage at controlled temperature.

### MAIN FEATURES

#### COLOUR:

Deep ruby red.

#### ALCOHOL CONTENT:

14 % vol.

#### BOUQUET:

Ample, inviting and balsamic. The spicy aromas from the oak are perfectly combined with the notes of berry fruits.

#### TOTAL ACIDITY LEVEL:

5,7 g/l

#### TASTE:

Great structure. Mature and persistent tannins. Excellent balance between the primary fruit and the wooden scents due to the positive evolution of the long ageing in the oak

#### SERVING TEMPERATURE:

18° C