

Brunello di Montalcino D.O.C.G.

Riserva D.O.C.G. 2002



PRODUCTION AREA:

Montalcino - Siena - Locality Sant'Angelo in Colle. Hilly lands enjoying a favourable southern position, giving a wonderful sunny exposure all day long. Average height: 300 m above sea level.

WEATHER CONDITIONS:

Cold winter, spring beginning of summer with few rainfalls. Temperatures higher in June than in July. From the beginning of August to the end of autumn frequent rainfalls. Repeated green harvests and accurate selection of the grapes have allowed the production of wines of high quality with a charming fruit.

GRAPES:

Particular clones of Sangiovese, locally called "Brunello". Manual harvest, characterized by a rigorous selection of the best bunches. A second selection takes place on the cellar selecting table. Maximum yield allowed by the Production Regulation is 80 q/ha. Vintage 2002 yield: 49 q/ha.

VINIFICATION:

Fermentation on the skins at controlled temperature below 30° C in wide and shallow steel tanks in order to obtain maximum and delicate tannin and colour extraction.

AGEING:

4 years in Slavonic and Allier oak casks followed by 1 year refinement in bottles placed in storage at a controlled temperature.

MAIN FEATURES

COLOUR:

Intense ruby red.

BOUQUET:

Very ample, with the typical aromas of wild ripe berry and plum fruits, perfectly mixed with the spicy scents of the oak. Tar and licorice nuances give great elegance and harmony.

FLAVOUR:

A wine with great structure and persistency. The ripe tannins give great thickness and suppleness.

A right balance between the acidity and the alcoholic content. Long and warm aftertaste.

ALCOHOL CONTENT:

13,5 % vol

TOTAL ACIDITY LEVEL:

5,9 g/l

SERVING TEMPERATURE:

18° C

Pour the wine into ample glasses