



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

## Vintage 2015

### *Organic*

#### **Production Area:**

Montalcino – Siena – on the Sant'Angelo hill overlooking the Orcia River, facing South-South/West and exposed to sunrays all day long. Average height 300 m. above sea level.

#### **Weather conditions:**

Winter was rather dry with low temperatures in January and February. Spring rains, within the seasonal average, provided the water reserve necessary for the months of July and August. September was temperate with good day/night temperature excursions allowing a perfect ripeness of the grapes.

#### **Grapes:**

Particular clones of Sangiovese, selected by Col d'Orcia. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Vintage 2015 yield: 45 q/ha, against the maximum yield allowed by the Protocol Regulation: 80 q/ha.

#### **Vinification:**

Fermentation on the skins for about 18-20 days, at controlled temperature below 28° 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 Slavonia and Allier followed by at least 12 months of refinement in bottles placed in storage at controlled temperature.

## MAIN FEATURES

**Colour:** Ruby red with violet hues.

**Bouquet:** Elegant and complex with red fruity notes like cherry and sour cherry and spicy aromas.

**Taste:** Balanced and structured with pleasantly ripe tannins. The finish is long fruity and lasting.

**Alcohol content:** 14,5 % vol.

**Total acidity:** 5,6 g/l

**Serving Temperature:** 18° C

*Pour the wine into ample glasses*

