



## Brunello di Montalcino D.O.C.G. Vintage 2013 *Organic*

### **Production Area:**

Montalcino – Siena – the 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:**

The healthy winter rains restored the soil humidity level after the drought of 2012. Budding and flowering occurred during the typical periods of recent years. The regular temperatures in the summer recall the traditional vintages of the past. The harvest, facilitated by optimal temperatures excursion and by timely rainfalls, took place in the second half of September.

### **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 2013 yield: 46 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:** Complex and elegant. The huge fruity notes as the red berry, are perfectly balanced with the spice from the oak.
- Taste:** Wine of excellent structure, full and persistent with soft ripe tannins. The aftertaste is sapid and pleasantly fruity.

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

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

**Serving Temperature:** 18° C

*Pour the wine into ample glasses*