

Brunello di Montalcino D.O.C.G.

vintage 1999



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:

A very good vintage with ordinary weather conditions: adequate rain in spring, regular hot and dry temperatures in summer. Nice autumn and excellent conditions for the harvest. As a result the wines are very concentrated, structured and have a long ageing capacity.

GRAPES:

Particular clones of Sangiovese, locally called "Brunello". Manual harvest, characterised 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 1999 yield: 53 q/ha.

VINIFICATION:

Fermentation on the skins for 18-20 days at controlled temperature below 30° C in wide steel tanks (150 hl), in order to obtain maximum and delicate tannin and colour extraction.

AGEING:

4 years, 3 of which in Slavonic and Allier 50 and 75 hl oak casks followed by at least 6 month refinement in bottles placed in storage at a controlled temperature.

MAIN FEATURES

COLOUR:

Deep ruby red with yet youthful hints.

BOUQUET:

Complex, fresh, full bodied and deep. The spices from the oak are deftly combined with the pleasant fruit.

TASTE:

of great effect: the impressive tannic structure is wrapped up in a generous, almost creamy, body issuing multidimensional taste feelings. The primary fruit and the positive evolution of the long ageing in

the oak are perfectly integrated leading to a noble and elegant aftertaste.

ALCOHOL CONTENT:

13.8% vol

TOTAL ACIDITY LEVEL:

5.9 g/l

SERVING TEMPERATURE:

18° C

Pour the wine into ample glasses at 18°C