

Brunello di Montalcino D.O.C.G. vintage 2000



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:

After good rainfalls in spring, the end of June and the beginning of July were very hot. The following period, until August 15, was cooler than average and with an unusual and very helpful 40 mm of rain. The second half of August was incredibly hot, leading to an anticipated harvest of about 15 days. Thanks to a strong selection of the best grapes and consequently reducing the quantities, we obtained extremely good qualities, with concentrations and colours far above average.

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 2000 yield: 49 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.

ALCOOL

14,0% vol

BOUQUET:

Still fresh, full bodied and deep. The noble spices from the oak frame the typical varietal fruit.

TOTAL ACIDITY LEVEL 5,9 g/l

SAPORE:

Important structure. The full body wraps up a considerable quantity of mature tannins making it enjoyable even if young. Long and warm aftertaste.

SERVICE TEMPERATURE 18° C

Pour the wine into ample glasses