



Brunello di Montalcino D.O.C.G

Vintage 2008

Production Area:

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

Weather conditions:

Rainfalls in spring. Summer temperatures in the average. On the 15th of August an exceptional hailstorm damaged the estate causing a significant reduction in production. The dry period that followed allowed to manually remove the damaged bunches and to pick healthy high quality grapes, with an unusual level of concentration, in the first decade 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 2008 yield: 50 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 30° 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:** Deep intense ruby red.
- Bouquet:** Complex and elegant with characteristic aromas of ripe red fruits enhanced by the spices originating from the oak.
- Taste:** Powerful, fine and persistent with ripe and pleasant tannins. Great complex structure. Long, warm and sapid aftertaste with evident, fruity notes.
- Alcohol content:** 14,5 % vol.
- Total acidity:** 5,2 g/l

Serving Temperature: 18° C

Pour the wine into ample glasses