



Brunello di Montalcino D.O.C.G.

Vintage 2017

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:

The 2017 season saw the coming together of the two main climatic change phenomenon: drought and heat wave. Rain was almost totally absent already from the end of 2016 and temperatures in the summer were rather high. A rainstorm on August 13 and the ensuing lower temperatures at night, allowed the vineyard to ripen the limited production, delivering very healthy grapes with considerable complexity in terms of aromas, elegant tannins and excellent natural acidity.

Grapes:

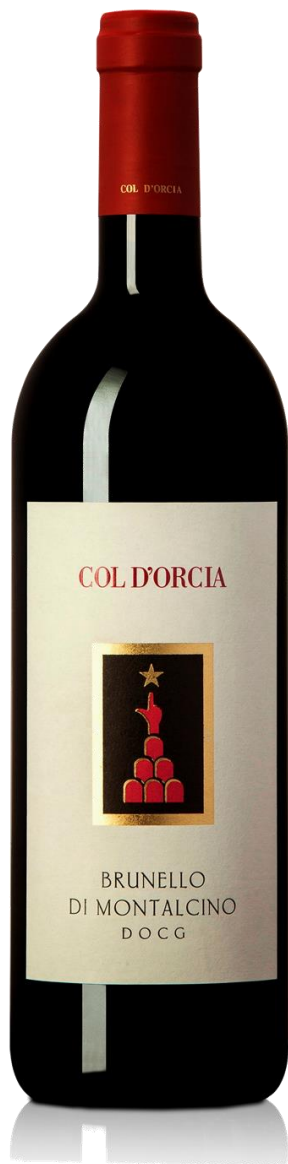
Particular clones of Sangiovese, selected by Col d'Orcia. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Vintage 2017 yield: 32 q/ha, against the maximum yield allowed by the Protocol Regulation: 80 q/ha.

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 the bottles placed in storage at controlled temperature.



MAIN FEATURES

Colour: Ruby red with violet hues.

Bouquet: The scent releases pleasant fruity notes, black cherry and jam, followed by the classic hints of spices and vanilla.

Taste: In the mouth it is a warm wine, with ripe and clear tannins. Intense and persistent leads to a long finish.

Alcohol content: 14,5 % vol.

Total acidity: 5,5 g/l

Serving Temperature: 18° C *Pour the wine into*

