



# Brunello di Montalcino D.O.C.G.

## Vintage 2018

### 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:

Winter rains in the seasonal average with some snowfalls that helped compensate the water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot. Light and intermittent rains during the first three weeks of August with average temperatures of 25°C. During the first week of September the temperatures raised 30°C. with some rainy days. The harvest started around mid 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 2018 yield: 39 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, 2 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:** Intense, broad and complex, with hints of red fruits such as cherry and blackberry combined with vanilla and woody notes from the oak.

**Taste:** Full-bodied wine, excellent structure, strong and balanced. The tannins are soft and ripe and lead to a long, endless and fruity aftertaste.

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

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

**Serving Temperature:** 18° C

*Pour the wine into ample glasses*

