



Brunello di Montalcino D.O.C.G.

Vintage 2019

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:

Mild winter with low temperatures in January followed by rains in the second half of February. Cool and rainy spring. June and July were sunny with just one relevant rainstorm. In August the temperatures were in the seasonal average. Thanks to the abundant water reserves and the lack of extreme heat, the foliage remained efficient all season long. All this resulted in a slow homogenous ripening of the grapes excellent for obtaining a perfect phenolic and technological maturity.

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 2019 yield: 69 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, custom designed and built in order to extract tannins and colour efficiently but delicately.

Ageing:

4 years of which 32 months 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 ample and complex bouquet highlights the delicate aromas and leads back to small ripe red fruits as cherry and black berry. All is well integrated with the oak notes and vanilla aromas from the long refinement in the wood.

Taste:

Full-bodied and balanced taste. The excellent structure and the enveloping tannic texture reveal a fruity and lasting finish. The aftertaste, enhanced by a good sapidity, brings back to the aromas mentioned above.

Alcohol content: 14,5 % vol.

Total acidity: 5,8 g/l

Serving Temperature: 18° C

Pour the wine into ample glasses

