



PRODUCTION AREA:

Montalcino – Siena – S. Angelo in Colle. Hilly lands enjoying a favourable southern exposition which grants the vineyards with the blessing of the sun rays the whole day long. Average height 300 mt above sea level.

WEATHER CONDITIONS:

Optimal weather conditions. Good spring raininess, not excessive temperatures in July and August with a few beneficial rainfalls. The vines have led grapes to perfect maturation. After some very early vintages, in 2004 there is a return to a “normal” harvest time, with beginning on September 20th for Sangiovese.

GRAPES:

Particular clones of Sangiovese, locally called “Brunello”. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Maximum yield allowed by the Production Regulation is 80 q/ha. Vintage 2004 yield: 61 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 Slavonic and Allier followed by at least 12 months of refinement in bottles placed in storage at controlled temperature.

MAIN FEATURES

COLOUR:

Deep ruby red.

**ALCOHOL
CONTENT:**

14.0% vol

BOUQUET:

Ample and inviting. The spices of the oak enhance the varietal fruit of plum and violet.

**TOTAL
ACIDITY LEVEL:**

6.2 g/l

TASTE:

Excellent structure, powerful but delicate tannins. Rich in complex and inviting nuances typical of a great vintage. Very pleasant aftertaste.

**SERVING
TEMPERATURE:**

18° C

Pour the wine into ample glasses