

Brunello di Montalcino D.O.C.G.

vintage 2007



ESTATE PRODUCED AND BOTTLED

PRODUCTION AREA:

Montalcino – Siena - Sant'Angelo hill overlooking the Orcia River, facing South-South/West and exposed to sun ray all day long.

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 m. above sea level.

WEATHER CONDITIONS:

Mild winter with few rainfalls. High temperatures in spring followed by a moderate summer season. Helpful rainfalls in August led to a regular harvest.

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. Vintage 2007 yield: 60 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 Slavonic 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:

Elegant, powerful and complex with strong aromas of ripe red fruits well balanced with the spices originating from the long ageing in the oak.

TASTE:

Good structure with mature and persistent tannins enveloped by a pleasant acidity. The aftertaste is long and fruity.

ALCOHOL CONTENT:

14,5 % vol.

TOTAL ACIDITY LEVEL:

5,5 g/l

SERVING TEMPERATURE:

18° C