

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

## vintage 2005



### 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:

The rainy cold winter delayed the budburst of about 10 days (April 10-15). Typical hot summer. The maturation was slow but very balanced thanks to a fresh and rainy autumn.

### 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 2005 yield: 68 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:

13,5 % vol.

#### BOUQUET:

Typical of Sangiovese with marked hints of plum. Intense and ample. The long ageing in the barriques oak leads to a very elegant nuance of species and vanilla.

#### TOTAL ACIDITY LEVEL:

5,6 g/l

#### TASTE:

Good structure, delicate and mature tannins. Lasting aftertaste. Excellent balance between fruit and oak scent.

#### SERVING TEMPERATURE:

18° C