



Brunello di Montalcino D.O.C.G. Vintage 2010

Production Area:

Montalcino – Siena – the hill overlooking the Orcia River, facing South-South/West and exposed to sun ray all day long. Average height 300 m above sea level.

Weather conditions:

Optimal climate conditions, good rainfall in spring, hot and dry summer with regular temperatures. The weather was ideal in September with pleasant temperatures during the day and fresh during the night. The maturation evolved perfectly.

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 2010 yield: 55 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, 3 of which in 25-50 and 75 hl oak casks from Slavonia and Allier followed by at least 12 months of refinement in bottles placed in storage at controlled temperature.

MAIN FEATURES

Colour: Ruby with violet hues.

Bouquet: Intense, full-bodied and elegant with fruity notes of ripe blackberry and raspberry typical of Sangiovese. Well combined with the species and with the woody scents originating from the long ageing in the barrels.

Taste: Highly structured wine, full and persistent. The ripe soft tannins are perfectly balanced with the acidity, long pleasant and sapid aftertaste.

Alcohol Content: 14,5%

Total Acidity: 5,7 g/l

Serving temperature: 18° C

Pour the wine into ample glasses