



Brunello di Montalcino D.O.C.G. Vintage 2012



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:

After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favouring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes.

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 2012 yield: 45 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, ample and lasting. The typical notes of ripe red berry fruits are well balanced with the spice from the oak.

Taste: Well-structured and complex wine with soft ripe tannins. Long, sapid and pleasant aftertaste.

Alcohol Content: 14,5%

Total Acidity: 5,7 g/l

Serving temperature: 18°C

Pour the wine into ample glasses