



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

## Vintage 2014

### *Organic*

#### **Production Area:**

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

#### **Weather conditions:**

Mild and rainy winter with temperatures higher than the average. The whole process of maturation was anticipated by the intense and persistent rainfalls in June and July followed by a sunny September with mild temperatures. Elegant and fine structure with low alcoholic content

#### **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 2014 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 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 red with violet hues.
- Bouquet:** Complex and wide marked by fruity notes merge with balsamic and spicy aromas.
- Taste:** Good structure, relevant tannins with a pleasantly acidic freshness. The aftertaste is sapid and pleasantly fruity.

**Alcohol content:** 14,5 % vol.

**Total acidity:** 6 g/l

**Serving Temperature:** 18° C

*Pour the wine into ample glasses*