



Brunello di Montalcino D.O.C.G.

Vigna 'Nastagio' - 2018



Production area: Nastagio Vineyard, alluvial terrace in the upper part of the Orcia River basin. Height 200-220 m above sea level. Planted in 2006.

Coverage: 8 Ha

Exposure: Vineyards direction South/West

Root stock: 420A - 1103P

Soil: Clayish, Pliocene origin with good skeleton and drainage. Alkaline and very rich in limestone. (40% Clay, 39% Limestone, 21% Sand – PH 8.2)

Growing system: Guyot and spurred cordon.

Planting layout: 2,35 x 0,80 m **Planting density:** 5.300 plants/Ha

Average yield/ha: 35 tons **Yield/plant:** 660 g

Weather conditions:

Winter rains in the seasonal average with some snowfalls that helped compensate the water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot. Light and intermittent rains during the first three weeks of August with average temperatures of 25°C. During the first week of September the maximum temperature was 30°C. with some rainy days. The harvest started around mid September.

Grapes: Rigorously selected individuals of the Sangiovese variety from the farms's vineyards, dating back to the 1940's. Selection conducted in cooperation with the University of Florence. Small bunches resistant to parasite attacks. Average to late ripening. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar.

Winemaking: Fermentation on the skins for about 18-20 days, at controlled temperature below 25° C. in 100 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately.

Ageing: First year in tonneaux (5 hl) French oak casks, subsequently in large oak barrels and a further 12 months in the bottle at controlled temperature.

TASTING NOTES

- Color:** Ruby red with garnet hues.
- Bouquet:** Ample, intense and complex. The aromas of berries and light balsamic hints of mint and licorice are well combined with nuances of spiciness of vanilla and roasted notes given by the oak.
- Taste:** Great structure, full and enveloping, soft ripe tannins are enhanced by an acid freshness and a good sapidity. The long persistent aftertaste is slightly toasted on the finish.

Alcohol: 15 % **Total acidity:** 5,8 g/l

Bottled: July 29, 2022

Bottles produced: 14.077 **Magnums produced:** 250

