



Brunello di Montalcino D.O.C.G.

Vigna 'Nastagio' - 2019

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: 7 tons **Yield/plant:** 1300 g

Weather conditions: Winter rains in the seasonal average with some snowfalls during February that helped compensate the water shortage in the soil. The beginning of the spring was mild with occasional rains. June and July were hot. The first three weeks of August were marked by intermittent light rains 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 15-18 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.

Bottles produced: 13.845

Magnums produced: 250



TASTING NOTES

Color: Ruby red with garnet hues.

Bouquet: Intense, elegant, above all, deep.

Great complexity, with violet, blueberry and cherry hints and some toasted notes like coffee and vanilla.

Taste: On the palate it has the same elegance but the body is full and enveloping. The vigorous tannins are enhanced by a good acidity. The long and persistent aftertaste is slightly toasted on the finish.

Alcohol: 14,5 %

Total acidity: 5,8 g/l

