



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

### **Nastagio**

### *Vintage 2011*

**Production Area:** Alluvial terrace in the upper part of the Orcia River basin. Average height 250 m above sea level. Planted in 2006.

**Coverage:** 8 Ha

**Exposure:** Vineyards direction South/West **Root Stock:** 420A - 1103P

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

**Sistema di allevamento:** Guyot and Cordone Speronato.

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

**Average yield/ha:** 5,5 tons **Yield/plant:** 1 Kg.

**Weather conditions:** The heavy spring rains and the high temperatures brought the vegetative growth forward ten/fifteen days causing an early “veraison” in the second decade of July. Between late August and early September, the temperatures were high. The harvest was early by over a week, with very low yields but good quality of the grapes.

**Grapes:** Thoroughly selected individuals of the Sangiovese variety from a 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.

**Vinification:** Fermentation on the skins for about 18-20 days, at controlled temperature below 30° C. in 150 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately.

**Ageing:** First year in 5 hl French oak casks, the second and third year in large oak barrels followed by at least 12 months in bottle at controlled temperature.

#### MAIN FUTURES

**Colour:** Ruby red with violet hues.

**Bouquet:** Fruity, with hints of ripe cherry combined with the oak toasted aromas of spices emanated from the barrels during the first years of ageing, then perfectly balanced during the following stay in the large barrels.

**Taste:** Very good structure, full and persistent. Soft and ripe tannins, long pleasant and sapid aftertaste.

**Alcohol content:** 14.5%

**Total Acidity:** 5,8 g/l

**Bottled:** on 7<sup>th</sup> of July 2015

**Bottles produced:** 9.654 **Magnum produced:** 100