



BRUNELLO DI MONTALCINO - 2005 - DOCG

Production area: Montalcino (Siena), Sant'Angelo in Colle. Hilly lands at about 250m above sea level.

Vineyard: The soil is rich in clay and has low fertility.

Weather conditions: A cold and rainy winter has delayed budburst by about 10 days (April 10 to 15). The summer was typically hot, but not exaggerated. Autumn was fresher and with more rain than average, that has given a slower and more balanced maturation.

Grapes: Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong grape selection of the best bunches. Harvest date: September 26.

Vinification: Fermentation on the skins for 18 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl.

Ageing: 2 years in 30hl Allier oak casks (2) and in 5 used barriques. Refined 2 years in bottle in temperature controlled storage room.

Tasting notes:

Color: Deep ruby red of good intensity.

Bouquet: Inviting, fine and complex. The spicy notes from the Allier oak casks are gently framing the varietal fruit, which is still surprisingly alive.

Taste: The powerful body embraces an important tannic structure with grace, enforced by a fresh acidity, in the classical "hard and strong" style. The long aftertaste is harmonic and gives sensations of warmth and nobility.

Analytical Data:

Alcohol:	14.2%	Total acidity:	5.5 g/l
Dry extract:	28.9 g/l	Volatile acidity:	0.44 g/l
Total SO ₂ :	71 mg/l	Free SO ₂ :	22 mg/l
Ashes:	2.5 g/l	pH:	3.36

Serve in wide glasses at 18°C

Production of vintage 2005: 9'226 bottles.