

Brunello di Montalcino 2017 DOCG



Production area	Montalcino, Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
Vineyard	The soil is rich in clay and has low fertility. Spacing: 2,40x0,90 m, 4'600 vines/ha.
Weather conditions	Mild winter and spring with low rainfalls, conditions that led to an early budding. Summer with higher temperatures than seasonal average and no rain. The leaf wall reacted to this exceptional draught, developing in a more moderate way and allowing the achievement of a more balanced maturation, although with a notable decrease in production.
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong accurate selection of the best bunches, on September 3 rd .
Vinification	Fermentation on the skins for 18 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks.
Aging	A total of 4 years: 2 years in Allier oak casks of 30 hl and 18 hl; bottled on May 20 th , 2020 and then refined in bottle in a temperature controlled storage room.
Color	Deep ruby red of great intensity.
Bouquet	Rich and complex. The varietal notes of the Sangiovese are enhanced in an elegant way by the tertiary aromas of the ageing.
Taste	Great structure and ripe tannins are in balance with volume and acidity. Long, clean and mineral aftertaste.

Serving temperature 16 -18°C

Production of vintage 2017: 6'000 bottles and 180 Magnum