

Brunello di Montalcino 2018 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	Thanks to a spring with cool temperatures and frequent rainfalls, the water resources were restored, allowing to have regular phenological phases of budding, flowering and fruit setting. Summer months were warm with never too high temperatures. In September, after some rainfalls, vines enjoyed sunny and windy days and a good temperature range between day and night: all these conditions led to a perfect maturation of the grapes.
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong accurate selection of the best bunches, on September 18 th .
Vinification	Fermentation on the skins for 15 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; bottled on April 8 th , 2021 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 2018: 7'520 bottles and 300 Magnum