

Brunello di Montalcino 2021 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 with low rainfall. In February and March temperatures were above the average, anticipating the beginning of the vegetative cycle. A drastic drop in temperatures occurred in the night between April 7th and 8th. The usual late winter pruning limited the freeze damage, which however led to a reduction of the quantity of bunches per plant. The lower production made it easier for the vines to face a dry and drought summer, avoiding excessive stress to the plant, which kept a healthy and luxuriant leaf wall until the harvest.
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong accurate selection of the best bunches, on September 24 th .
Vinification	Fermentation on the skins for 21 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 and 20 hl; bottled on April 22 nd , 2024 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 2021: 5'990 bottles and 299 Magnum