



BRUNELLO DI MONTALCINO – 2004 Riserva – 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 simply perfect year. Good rainfalls in spring, hot but not exaggerated in July and August, with a few beneficial rainstorms. The vines could bring the grapes to perfect maturation, without any kind of stress (water, heat). After a few very early vintages the 2004 brought us back a harvest at “normal” times: October 11 and 12.

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

Vinification: Fermentation on the skins for 20 days at controlled temperature (below 28°C) in 2 short and wide stainless steel tanks of 80 hl. This Riserva has been produced with the so called “liquor”, the last 10% of wine draining from the skins when separating after the fermentation.

Ageing: Two years in 3 old barriques of 6-7 years of age. Refined 3 years in bottle in temperature controlled storage room.

Tasting notes:

Color: Deep ruby red of impressive intensity.

Bouquet: Despite of the age of the barrels, the spices from the wood are strongly going along with the fine and elegant Sangiovese aromas. The extraordinary intensity requires meditation.

Taste: Full, the mature tannins are obvious but finely woven into a voluptuous body. Great balance between power and elegance, with a lively acidity that promises a very long life. Long, tasty and faceted aftertaste.

Analytical Data:

Alcohol:	14.7%	Total acidity:	6.0 g/l
Dry extract:	30.1 g/l	Volatile acidity:	0.58 g/l
Total SO ₂ :	62 mg/l	Free SO ₂ :	19 mg/l
Ashes:	2.6 g/l	pH:	3.35

Serve in wide glasses at 18°C

Production of Riserva 2004: 898 bottles.