

Brunello di Montalcino Riserva 2015 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: 2,40 x 0,90 m, 4'600 vines / ha.
Weather conditions	Ideal vintage! Thanks to a warm spring with regular rainfalls, the vines were able to easily face the summer heat waves. Very sunny days and cool nights in the month of September led to perfect phenolic maturation.
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest with accurate grape selection of the best bunches on September 30 th .
Vinification	Fermentation on the skins for 20 days at controlled temperature below 28°C in short and wide stainless steel tanks of 80 hl.
Aging	35 months in a small cask of 10hl. Bottled on March 27 th , 2019 and refined since then in bottle in a temperature controlled storage room.
Color	Deep ruby red of impressive intensity.
Bouquet	The small cask has gently released the spices from the oak that are deeply going along with the fine and elegant Sangiovese aromas.
Taste	Great structure and ripe tannins are in balance with volume and acidity. Armony and elegance express the perfect vintage. Long, clean and mineral aftertaste.

Serving Temperature 16-18°C

Production Riserva 2015: 1'330 bottles