

Brunello di Montalcino Riserva 2016 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	Excellent vintage! Not very cold winter with regular rainfall. Spring characterized by heavy rains, that accelerated the vegetative development. A hot summer with no rains allowed to rebalance the phenological phases. The optimal ripening of the grapes led to wines with incredible acidity and intense aromas.
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest with accurate grape selection of the best bunches on October 4 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	33 months in a small cask of 10hl. Bottled on December 17 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 2016: 1'273 bottles and 30 Magnums