

Brunello di Montalcino Riserva 2019 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	Generous vintage! Cold spring with few rains. Summer started off with copious rains and continued with regular temperatures. Storage of water reserve led to a rich vegetative development. During september, sunny days and fresh nights helped the grapes to reach ideal maturation.
Grapes	Clonal selection of Sangiovese, locally called Brunello. Manual harvest with accurate grape selection of the best bunches on September 28 th .
Vinification	Fermentation on the skins for 20 days at controlled temperature below 28°C in short and wide stainless steel tank of 80 hl.
Aging	32 months in Allier oak. Bottled on December 22 nd , 2022 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 Temperture 16-18°C

Production Riserva 2019: 1'100 bottles and 30 Magnums