



BRUNELLO DI MONTALCINO DOCG 2015

Vineyards

Colle, altitude 480 metres north-east exposure
Castelnuovo, altitude 230 metres south-east exposure

Fermentation

Spontaneous in stainless steel vats at controlled temperature

Ageing

48 months in 50 hl and 30 hl Slavonian oak barrels

Yield per hectare

40 q/l

Beginning of harvest

25 September 2015

Bottling

24 February 2020

Production



16.832

bordeaux bottles (0.75)

204

magnum lt 1,5

Grape variety



Sangiovese

100%

Alcool	Total acidity	Dry extract
15,06%	5,6 g/l	30,1 g/l
Free Sulfur dioxide	Total sulfur dioxide	
16 mg/l	65 mg/l	

Notes on the vintage:

a great vintage thanks to a particularly favourable season; a relatively dry winter, followed by a spring characterised by average temperatures, allowed the plants to maintain an excellent vegetative balance until summer. Some rainy days at the end of July and the beautiful temperature range experienced in August were perfect for the skins, allowing for concentrated aromas and dry extract. In September, a good amount of ventilation paved the way to the last stages of ripening, with bunches characterized by a distinctive acidity. A year that proved to be excellent even during the harvest, allowing us to bring exclusively ripe and healthy grapes into the cellar.

Notes on wine:

intense and brilliant ruby red colour with a slight garnet rim. Notes of red and black berries such as strawberry, raspberry, currant, blueberry and blackberry are predominant to the nose, with hints of black cherry. The aroma is then followed by elegant floral notes, which tend to blend with spicy notes on the finish, thanks to the long ageing in wooden casks. Leather, cinnamon, pepper, tobacco and chocolate are noticeable at this stage. The palate is rich, warm, enveloping, tannic and harmonious. Long persistence. A well-balanced suite of tannins is attributable to the fine-grained wood in which the ageing took place, on top of an already excellent vintage.