



BRUNELLO DI MONTALCINO DOCG 2016

Vineyards

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

Yield per hectare
50 q/l

Fermentation

Spontaneous in stainless steel vats at
controlled temperature

Beginning of harvest
04 October 2016

Ageing

50 months in 50 hl and 30 hl Slavonian oak
barrels

Bottling

28 January 2021

Production



13.565

bordeaux bottles (0.75)

160

magnum lt 1,5

Grape variety



Sangiovese
100%

Alcool	Total acidity	Dry extract
14,78%	6,2 g/l	28,7 g/l
Free Sulfur dioxide	Total sulfur dioxide	
23 mg/l	52 mg/l	

Notes on the vintage:

If grapes could choose, they would surely choose this vintage. It began with rain and a cold winter, a rainy March, and in April the vegetative phase started, excellent due to the right amount of rain received. The flowering, which occurred in June, was perfect thanks to very sunny days and good ventilation. Summer had some rain and August had a beautiful temperature range, which was of great importance for the maturity, both for the aromas and the quality of the tannins, and had an influence on the ripening of the skins, concentrating the aromas and dry extract.

Notes on wine:

Intense ruby red color. On the nose, red fruit dominates, including sour cherries, currants, and wild strawberries. Elegant floral notes follow, among which roses stand out, which merge with spicy notes on the finish: cocoa, toasted almonds, pepper, tobacco, anise, and cloves. In the mouth, it is rich, enveloping, tannic, and harmonious. Long persistence. Well-balanced tannins, long aromatic persistence, with distinct characteristics of elegance and minerality. Elements of extraordinary longevity.