



BRUNELLO DI MONTALCINO DOCG 2017

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

30 q/l

Beginning of harvest

13 September 2017

Bottling

30 September 2021

Production



9.338

bordeaux bottles (0.75)

Grape variety



Sangiovese

100%

Alcool	Total acidity	Dry extract
14,32%	5,6 g/l	29,6 g/l
Free Sulfur dioxide	Total sulfur dioxide	
28 mg/l	59 mg/l	

Notes on the vintage:

The year was characterized by a scarcity of rain in all seasons. A warm spring initially favored an early blooming, with fruit set at the end of May. The rather cool summer nights compensated for the water shortage. The temperature range at the end of August favored an adequate ripening, with the right pigmentation of the skins, concentrating the aromas and the dry extract. At the beginning of September, it finally rained a little, which prevented an overly accelerated ripening of the grapes. The constant scarcity of rain resulted in smaller berries than standard and with less weight.

Notes on wine:

Intense and bright ruby red color with a slightly garnet nail. On the nose, notes of red berry fruit, raspberry, and blackcurrant predominate, with hints of sage and mint. Elegant floral notes follow, which on the finish blend with spicy notes of cocoa and toasted almonds. Rich, enveloping, silky, and harmonious palate. Well-balanced tannins attributable to wood aging, with distinct characteristics of elegance and minerality. Elements of extraordinary longevity.