

Separazione

BRUNELLO DI MONTALCINO DOCG 2021



ORGANIC
WINE



Vineyards

Colle, altitude 480 metres north-east exposure

Yield per hectare

30 q/l

Fermentation

Spontaneous in stainless steel vats at controlled temperature

Beginning of harvest

30 September 2021

Ageing

44 months in large Slavonian oak barrels

Bottling

29 January 2026

Production



2.000

bordeaux bottles (0.75)

Grape variety



Sangiovese

100%

Alcool	Total acidity	Dry extract
14,5%	6,35 g/l	27,3 g/l
Free Sulfur dioxide	Total sulfur dioxide	
18 mg/l	86 mg/l	

Notes on the vintage:

A cold and rainy winter was followed by an unusually warm early spring, which led to early bud break in the vines. These young shoots then had to endure two very cold events in April. Fortunately, thanks to their exposure and elevation, our vines held up well. The summer was hot with limited rainfall, resulting in low disease pressure. There was a significant diurnal temperature range, which helped preserve the canopy's color—despite the heat, the leaves remained vibrant green with no signs of stress. In the vineyard, we maintained a healthy leaf canopy to protect the grapes and worked the soil to retain subsoil moisture. Ripening was gradual and even.

Notes on wine:

Intense, bright ruby red in color. On the nose, notes of apple, plum, and blood orange emerge, followed by aromatic herbs, helichrysum, wild mint, dried chamomile flowers, and wild fennel, with hints of cinnamon. On the palate, it confirms its richness and persistence, distinguished by a unique tannic structure. Its classic elegance stands out, a hallmark of the grapes from the Vigna del Bosco vineyard. If properly stored, the wine can age for up to 50 years.

Finally! A lifelong dream: the first bottling made solely from the grapes of the Bosco vineyard. It deserved its own identity—achieved through Separation.

«Imagination sees things that the eyes cannot see and reason cannot think.»
Massimo Fagioli