



BRUNELLO DI MONTALCINO RISERVA DOCG 2010

We made this Brunello di Montalcino Riserva from our vineyards located in the southwest of Montalcino at an altitude of 300-350 meters above sea level facing the sea and the Maremma. This is Montalcino's hottest area. Here the soil consists of sandstone and rocky marl, which allows the production of well-structured, mineral wines.

NOTES

Variety: 100% Sangiovese

Ageing: 48 months

To be opened: 10 - 12 years

Alcohol content: 14.5%

Total acidity: 6.2 g/l

Serving temperature: 18°

2010 VINTAGE

An exceptional five-star vintage! An excellent period of growth marked by relatively hot weather conditions while the grapes were ripening with heat variations between day and night helped superb phenolic development.

TECHNICAL NOTES

Altitude: 330 - 350 m above sea level

Aspect: south, southwest.

Soil composition: Pliocenic in origin, chalky, rich in bone and fossil fragments

Training system: spurred cordon

Vine density: 5,000 vines on average per hectare with vine spacing 2.50 x 0.80

Age of the vines: 18 - 25 years

Yield per hectare: 45 q.li.

Average production per vine: 0.8 kg.

WINEMAKER'S NOTES

An exceptional wine, very elegant and complex with distinctive minerality. Made from hand-picked grapes and left to ferment naturally for two weeks after soft pressing and stalk removal. The wine is aged in 54 Hl Allier natural French oak casks for 48 months. Bottle refined for 1-year minimum. Clean, intense aromas with nuances of very ripe fruit and balsamic notes. Well-balanced, fresh and intense in the mouth. Persistent, well developed tannins. Black berries, spices and hints of soft vanilla. Intense finish.

Ideal with mature cheeses, grilled meats and game.