



BRUNELLO DI MONTALCINO DOCG 2012

We made this Brunello di Montalcino 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

Aging: 38 months in wooden casks

To be opened: 12 – 15 years

Alcohol content: 14.5%

Total acidity: 5.7 g/l

Dry Extract: 32 g/l

Serving temperature: 18°

2012 VINTAGE

5 STARS

The 2012 vintage wines have a remarkable structure, extremely high levels of polyphenols and a very high color intensity. The Montalcino land, deep and with good clay component, have allowed managing in an exceptional way the vines and maintaining the necessary balance in a very dry and warm season. Our Brunello di Montalcino 2012 will have ideal characteristics for a long aging.

TECHNICAL NOTES

Altitude: 330 - 350 m above sea level

Aspect: south, southwest.

Soil composition: clay with parcels of rocky and galestro soil

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: 50 q.li.

Average production per vine: 1 kg.

WINEMAKER'S NOTES

Brunello di Montalcino 2012 is intense and elegant. Traditionally vinified. After two weeks of natural, spontaneous fermentation in stainless steel tanks, the wine is transferred into 54 Hl untoasted French oak casks, where it ages for 38 months. Minimum bottle ageing 7 months. The nose is rich, intense with ripe red fruits aromas enhanced by black pepper and cloves notes. In the mouth is robust and well balanced in the mouth with superb acidity that yields vibrancy and freshness to a really elegant and complex wine. Aromas of red fruits marmalade and a hint of spices licorice complete the experience offered by this Brunello. Soft and elegant tannins characterize the perfect body. Superb with aged cheese and game meat.