



BRUNELLO DI MONTALCINO

GRAPE VARIETIES: Sangiovese.

VINEYARD OPERATIONS:

- Green harvest: cut off part of the leaves and of the grapes in July.
- Preventive treatments: pheromones, weed control and no irrigation.
- Manual harvest.

FERMENTATION: traditional, in stainless steel tanks.

- Days: 10/15
- Temperature: 28°C, 82.4°F
- Délestage: to break up the cap, 2/3 times
- Pumping over: twice a day
- Removal of seeds: after 36/48 hours (through mechanical arms), to avoid too much tannins.
- Sulfites: 20/25 mg/Kg
- Selected yeast: *Saccharomyces cerevisiae*. Resistant to the high alcohol content. Permit to get softness in the wines.
- Selected bacterium: to get the malolactic fermentation along with the alcoholic fermentation.

MATURATION:

- 3 years in 30-50 Hl traditional Slavonian and French oak casks (Gamba and Garbellotto).
- Age of the oak barrels: 1998-2011

FIRST YEAR OF PRODUCTION: 1970

FOOD AND WINE PAIRING: roasts, grilled, braised meats, game, ripe cheeses.

TASTING NOTE: The Brunello di Montalcino is very elegant. It shows the classic intense ruby red color. Good depth and structure. Notes of vanilla in an olfactory context where hints of raspberry and leather are predominant. Harmonic to the palate with smooth tannins, herbal notes and vibrant acidity. Long finish.

Sustainable Practicing