



Brunello di Montalcino Riserva DOCG

2015

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| Vineyard location | Podernovone, altitude of 500 m south-western exposure, planted in 1998. Canalicchio, altitude of 250 m north-western exposure, planted in 1989 |
| Soils | galestro, schist, limestone, sand, white clay |
| Training system | cordon trained, spur pruned |
| Number of vines per hectare | 4'500 vines |
| Harvest | hand-picked, in boxes, from September 28th |
| Fermentation temperature | 27/28°C for 5-6 days |
| Length of maceration | 12-16 days a 32°C |
| Ageing | 24-30 months in Slavonian oak casks of 25/30 hl |
| Bottling | 24 June 2020 |
| Production | 3'700 bottles 0.75l, 130 magnums 1.5l, 10 double magnums 3.0l |
| Bottle size | 0.75l, 1.5l, 3.0l |
| Grape variety | 100% Sangiovese |
| Alcohol | 14.5% |
| Total acidity | 5.5 gr/l |
| Residual sugar | 0.5 gr/l |
| Dry extract | 29.5 gr/l |

The 2015 vintage was excellent! The abundant rains of late winter and early spring, accumulated in the soil and prepared an important water reserve to support the whole vegetative and phenological development. The fairly warm spring with low humidity and mostly ventilated days, created great conditions of balance. Wonderful summer, particularly on July, with very good ventilation, led the vines to optimal vegetative conditions. At harvest, the grapes arrived in perfect health and maturation, with rarely thick skins, excellent integrity and truly superior phenolic-anthocyanic charge, fresh acidities and potent alcohol. The wines show now an excellent polyphenolic profile, with great expression of their vintage, their territorial character and signature elegance.

Tasting Note Deep ruby colour, with plush notes of amarena cherries, wild strawberries, tar followed by forest floor and tobacco notes. Concentrated and savoury palate, shows balance of chewy but fine-grained tannins and persistence of finish. Drink now to 2040.