



Brunello di Montalcino Riserva DOCG

2016

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 25th
Fermentation temperature	28°C for 5-6 days
Length of maceration	25-30 days
Ageing	34 months in Slavonian oak casks of 25 and 30 hl
Bottling	May 6th, 2021
Production	2993 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	5.8 gr/l
Residual sugar	0.5 gr/l
Dry extract	29.7 gr/l
Vintage 2016:	in spring the weather was definitely good, with not excessive rainfall, and the vines showed wonderful healthy. We can say that the weather conditions were truly optimal. The final result of the 2016 wines, once the vinification was completed, was really very interesting. A vintage with a defined and perfect aromatic and structural character.
Tasting Note	Brilliant ruby colour, spicy, with notes of red berries and marked notes of wildflowers and wild berries. A rich but elegant palate, shows great depth with a balanced tannic structure. Let it settle for some years and enjoy its noteworthy potential to develop further complexity until 2050.