

BRUNELLO DI MONTALCINO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 2.2 ha

Soil composition: medium textured, tending to clay and limestone with some layers of tuff

Training method: spurred cordon

Elevation: 985 ft a.s.l.

Vines/ha: 4,000 vines/ha

Exposure: South-West

Vines age: 14-31 years

Harvest time: end of September

First vintage: 1997

Production: 15,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation

Container: stainless steel tanks

Length: 22 days

Temperature: 86-89 °F

Maceration

Technique: long maceration with frequent pumping over and some delestages

Malolactic fermentation: in concrete vats

Aging

Container: 25hl barrels, barriques and concrete

Wood: French and Slavonian oak

Length: 24 months in oak, 12 months in concrete

In bottle: 8 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1 g/l

Acidity: 5.5 g/l

Dry extract: 32.5 g/l



FOOD PAIRINGS

Perfect with red meat, including game, and with savory or aged cheese.



TASTING NOTE

Intense ruby-red color.

On the nose, it shows alluring aromas of ripe red berries and delicate spices.

On the palate, the full body is gratifying and persistent, with outstanding minerality. Remarkable tannins, soft and creamy in texture, give this wine concentration and aging potential.

PRODUCER PROFILE

Estate owned by: Sergio Marchetti

Winemaker: Adriano Bambagioni

Total land under vine: 4 ha

Winery production: 22,000 bts

Region: Tuscany (Italy)

