

BRUNELLO DI MONTALCINO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 2.2 ha
Soil composition: medium-textured tending to clay/tuff
Training method: spurred cordon
Elevation: 985 ft a.s.l.
Vines/ha: 3,500 vines/ha
Exposure: South/South-West
Vines age: 35 years
Harvest time: end of September
First vintage: 2007
Production: 1,400 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: second used barriques and concrete

Wood: French oak

Length: 24 months in oak, 12 months in concrete

In bottle: 18 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 1 g/l

Acidity: 6 g/l

Dry extract: 32.9 g/l



FOOD PAIRINGS

Perfect with red meats, roasts, game, and aged cheeses.



TASTING NOTE

Ruby-red color.

Intense notes of dark cherries, chocolate, and spices on the nose.

Complex structure and tannins with notes of fruit and coffee; long, elegant finish.

PRODUCER PROFILE

Estate owned by: Sergio Marchetti

Winemaker: Adriano Bambagioni

Total land under vine: 4 ha

Winery production: 22,000 bts

Region: Tuscany (Italy)

