

BRUNELLO DI MONTALCINO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 38 ha

Soil composition: medium loam with some clay deposits and organic matter

Training method: spurred cordon

Elevation: 1,148 ft a.s.l.

Vines/ha: 5,000 vines/ha

Exposure: South-East

Vines age: 16-26 years

Harvest time: early October

First vintage: 1988

Production: 53,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese Grosso
Fermentation

Container: stainless steel tanks

Length: 15 days

Temperature: 75-82 °F

Maceration

Technique: daily pumping over; two delestages during alcoholic fermentation

Length: 15-20 days

Aging

Container: 50% barriques and 50% 55-110hl casks

Wood: French and Slavonian oak

Length: 12 months in barriques,
18 months in big casks

In bottle: 10 months



TECHNICAL DATA

Alcohol: 14.5%

Residual sugar: 0.69 g/l

Acidity: 0.44 g/l

Dry extract: 29.3 g/l



FOOD PAIRINGS

Best served with red and white meats, poultry, game, and aged cheese.



TASTING NOTE

Ruby-red color with garnet notes.

Intense, concentrated nose of black cherries, wild berries, and vanilla.

On the palate, it is rich, full-bodied, quite tannic in youth, and soft and persistent.

PRODUCER PROFILE

Estate owned by: Tenute del Cerro spa

Winemaker: Emanuele Nardi

Total land under vine: 37 ha

Winery production: 120,000 bts

Region: Tuscany (Italy)



La Poderina

