



# Brunello di Montalcino D.O.C.G.

## Vintage 2016

### Organic

#### Production Area:

Montalcino – Siena – on the Sant'Angelo hill overlooking the Orcia River, facing South-South/West and exposed to sunrays all day long. Average height 300 m. above sea level.

#### Weather conditions:

The mild winter caused an early sprouting of the vines. The spring rains brought the season back to norm. From the second decade of June, and for the whole month of July the temperatures gradually rose creating optimal conditions. August had notable thermal excursions and absence of rain generating the best conditions for perfect maturation of the grapes.

#### Grapes:

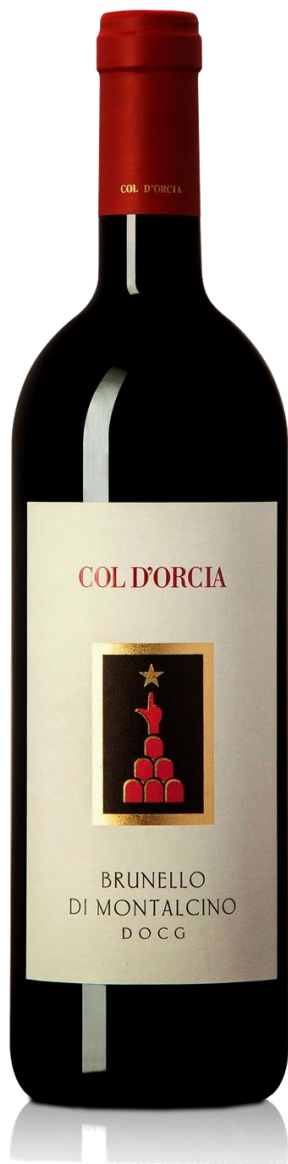
Particular clones of Sangiovese, selected by Col d'Orcia. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Vintage 2016 yield: 65 q/ha, against the maximum yield allowed by the Protocol Regulation: 80 q/ha.

#### Vinification:

Fermentation on the skins for about 18-20 days, at controlled temperature below 28° C. in 150 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately.

#### Ageing:

4 years, 3 of which in 25-50 and 75 hl oak casks from Slavonia and Allier followed by at least 12 months of refinement in the bottles placed in storage at controlled temperature.



## MAIN FEATURES

#### Colour:

Ruby red with violet hues.

#### Bouquet:

The intense and complex aromas lead back to small red ripe fruits and plum jam followed by toasted and vanilla notes.

#### Taste:

Excellent structure, full bodied and balanced. The enveloping tannic texture leads to a fruity pleasant, lasting aftertaste.

**Alcohol content:** 14,5 % vol.

**Total acidity:** 5,5 g/l

**Serving Temperature:** 18° C *Pour the wine into ample glasses*

