

Brunello di Montalcino D.O.C.G.

vintage 2002



PRODUCTION AREA:

Montalcino – Siena – S. Angelo in Colle. Hilly lands enjoying a favourable southern exposition which grants the vineyards with the blessing of the sun rays the whole day long. Average height 300 mt above sea level.

WEATHER CONDITIONS:

Cold winter, spring and beginning of summer with few rainfalls. Temperatures higher in June than in July. From the beginning of August to the end of autumn frequent rainfalls. Repeated green harvests and accurate selection of the grapes have allowed the production of wines of high quality with a charming fruit.

GRAPES:

Particular clones of Sangiovese, locally called “Brunello”. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar. Maximum yield allowed by the Production Regulation is 80 q/ha. Vintage 2002 yield: 49 q/ha.

VINIFICATION:

Fermentation on the skins for about 18-20 days, at controlled temperature below 30° C. in 150 hl wide and short 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 Slavonic and Allier followed by at least 6 months of refinement in bottles placed in storage at controlled temperature.

MAIN FEATURES

COLOUR:

Intense ruby red.

ALCOHOL

CONTENT:

13.0% vol

BOUQUET:

Still youthful, ample and deep. The characteristic varietal fruit is framed by noble spices of the oak.

TOTAL

ACIDITY LEVEL:

5.7 g/l

FLAVOUR:

Structured, mature tannins are woven in a full body, not aggressive. Warm and persistent aftertaste.

SERVING

TEMPERATURE:

18° C

Pour the wine into ample glasses