

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

## vintage 2001



### 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:

Vintage characterized by the rough frost of April 16th, which drastically reduced quantities luckily to the advantage of quality. A wave of heat on the last week of July and the first of August considerably anticipated harvest: the first Sangiovese was picked on September 3rd.

### 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 2001 yield: 41 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 Slavonic and Allier 50 and 75 hl oak casks followed by at least 6 months refinement in bottles placed in storage at controlled temperature.

### MAIN FEATURES

#### COLOUR:

Intense ruby red,  
with evident youthful hues.

#### BOUQUET:

Complex, fresh, ample and deep. The spices of the oak are integrated with harmony in the inviting varietal fruit.

#### FLAVOUR:

The full and still slightly tannic structure is incorporated in a rich and pulpy body, promising a remarkable aging potential. An enveloping harmony leads into a warm

and long aftertaste.

#### ALCOHOL CONTENT:

14.0% vol

#### TOTAL ACIDITY LEVEL:

5.7 g/l

#### SERVING TEMPERATURE:

18° C

*Pour the wine into ample glasses*