



Brunello di Montalcino D.O.C.G. Vintage 2009

Production Area:

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

Weather conditions:

Winter rains in the seasonal average. The heavy spring rainfalls slightly delayed the vegetation growth. Typical dry summer with few rains. Regular harvest time with healthy and ripe 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 2009 yield: 50 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 30° 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 bottles placed in storage at controlled temperature.

MAIN FEATURES

Colour: Ruby with violet hues.

Bouquet: Harmonic, fine and elegant with typical aromas of ripe red fruits combined with the spices originating from the long ageing in the barrels.

Taste: Balanced, rich and provided with good freshness. Ripe and persistent tannins leading to a long and fruity aftertaste.

Alcohol Content: 14,5%

Total Acidity: 5,8 g/l

Serving temperature: 18°C

Pour the wine into ample glasses