



## Brunello di Montalcino D.O.C.G. Vintage 2011

### Production Area:

Montalcino – Siena – the 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:

The heavy spring rains and the high temperatures brought the vegetative growth forward ten/fifteen days causing an early “veraison” in the second decade of July. Between late August and early September, the temperatures were high. The harvest was early by over a week, with very low yields but good quality 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 2011 yield: 60 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 bottles placed in storage at controlled temperature.

## MAIN FEATURES

- Colour:** Ruby with violet hues.
- Bouquet:** Ample, complex with huge notes of ripe red berry fruits, and plum well balanced with the spice from the oak.
- Taste:** Well-structured with soft ripe tannins perfectly balanced with the notes originating from the long ageing in the wood. Full and persistent aftertaste.
- Alcohol Content:** 14,5%
- Total Acidity:** 5,8 g/l

*Serving temperature: 18° C*

*Pour the wine into ample glasses*