

Brunello di Montalcino D.O.C.G.

Riserva 2005



ESTATE PRODUCED AND BOTTLED

PRODUCTION AREA:

Montalcino - Siena - Locality Sant'Angelo in Colle. Hilly lands enjoying a favourable southern position, giving a wonderful sunny exposure all day long. Average height: 300 m above sea level.

WEATHER CONDITIONS:

The rainy cold winter delayed the blooming of about 10 days (April 10-15)
Typical hot summer. The maturation has been slow but very balanced thanks to a rainy fresh autumn

GRAPES:

Particular clones of Sangiovese, locally called "Brunello". Manual harvest, characterized by a rigorous selection of the best bunches. A second selection takes place on the cellar selecting table. Maximum yield allowed by the Production Regulation is 80 q/ha. Vintage 2005 yield: 65 q/ha

VINIFICATION:

Fermentation on the skins at controlled temperature below 30° C in wide steel tanks in order to obtain maximum and delicate tannin and colour extraction.

AGEING:

4 years in Slavonic and Allier oak casks followed by 1 year refinement in bottles placed in storage at a controlled temperature.

MAIN FEATURES

COLOUR:

Intense ruby red.

ALCOHOL

CONTENT:

14 % vol.

BOUQUET:

Ample, inviting, complex. Typical aromas of wild ripe berry and plum fruits.

TOTAL

ACIDITY LEVEL:

5,9 g/l

TASTE:

Intense, persistent with great structure. Silky in the mouth with ripe and enveloping tannins. Warm, pleasant and long aftertaste. Perfect balance between ripe fruits notes and oak.

SERVING

TEMPERATURE:

18° C

Pour the wine into ample glasses