



Brunello di Montalcino D.O.C.G. Nastagio *Vintage 2012*

Production area: Alluvial terrace in the upper part of the Orcia River basin. Average height 200 m above sea level. Planted in 2006.

Coverage: 8 Ha

Exposure: Vineyards direction South/West

Root stock: 420A - 1103P

Soil: Clayish, Pliocene origin with good skeleton and drainage. Alkaline and very rich in limestone. (40% Clay, 39% Loam, 21% Sand – PH 8.2)

Growing system: Guyot and spurred cordon

Planting layout: 2,35 x 0,80 m **Planting density:** 5.300 plants/Ha

Average yield/ha: 4,3 tons **Yield/plant:** 0,8 Kg.

Weather conditions: After a cold and occasionally snowy winter, some positive weather events produced a little water accumulation in the soil. The spring was quite warm. The summer was very hot without rain. The rains of early September restored the balance to some extent favouring the ripening of the Sangiovese grape. The overall drought led to a noticeable reduction of yields with small berries and great concentration of the grapes.

Grapes: Thoroughly selected individuals of the Sangiovese variety from vineyards, at the farm, dating back to the 1940's. Selection conducted in cooperation with the University of Florence. Small bunches resistant to parasite attacks. Average to late ripening. Manual harvest with rigorous selection of the best bunches in the vineyard at first and subsequently on a selection table in the cellar.

Winemaking: Fermentation on the skins for about 18-20 days, at controlled temperature below 28° C. in 100 hl wide and shallow stainless steel tanks, designed and built in order to extract tannins and colour efficiently but delicately.

Ageing: First year in tonneaux (5 hl) French oak casks, subsequently in large oak barrels and a further 12 months in the bottle at controlled temperature.

TASTING NOTES

Color: Ruby red with violet hues.
Bouquet: Full bodied, intense and elegant with hints of ripe red fruits well balanced with spices and vanilla aromas contributed by the barrels during the ageing.
Taste: Very good structure, the tannins are ripe and persistent perfectly combined with the bright freshness of Sangiovese. Aftertaste long, soft and pleasantly fruity.

Alcohol: 14.5% **Total acidity:** 6,0 g/l

Bottled: on 21st of July, 2016

Bottles produced: N. 9.692 **Magnum produced:** N. 240