



## Brunello di Montalcino D.O.C.G. Nastagio Vintage 2013 Organic

**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:** 4,5 tons      **Yield/plant:** 850 g.

**Climate:** The healthy winter rains restored the soil humidity level after the drought of 2012. Budding and flowering occurred during the typical periods of recent years. The regular temperatures in the summer recall the traditional vintages of the past. The harvest, facilitated by optimal temperature excursions and by timely rainfalls, took place in the second half of September.

**Grapes:** Rigorously selected individuals of the Sangiovese variety from the farms' vineyards, 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:** Intense, fruity notes of cherries and red fruits well balanced with the aromas from the oak.

**Taste:** Soft and enveloping on the palate, the great delicacy of the tannins is very unique. The aftertaste is lasting.

**Alcohol:** 14.5%      **Total acidity:** 5,3 g/l

**Bottled:** on 19 of July, 2017

**Bottles produced:** no. 9.120      **Magnum produced:** no. 240