



2008

## BRUNELLO di MONTALCINO D.O.C.G.

*Our Brunello is made after rigorous selection of the best Sangiovese Grosso grapes from the best plots of our property. The resulting wine is of course a pure Sangiovese, as prescribed in our DOCG regulations, and quantities vary according to vintage, climatic and growth conditions and the corresponding quality. There may be years when we will not market our Brunello: that can happen when a specific vintage is not up to the high standards for this prince of wines of Montalcino.*

### Production area

Montalcino area (Si)

### Grape varieties

Pure Sangiovese Grosso 100%

### Soil properties

Average mixture with considerable skeleton

### Vines

4 lots with Sangiovese Grosso, varying in orientation, clones and rootstock and sun exposure.

### Orientation

Partly full sun exposure. Partly on the Northeastern ridge, less exposed to the risks of hot and dry years.

### Altitude

350 msl

### Harvest time

from 20 September to 10 October

### Output

Grapes: 50q/ha, wine: 35hl/ha

### Harvesting method

Harvested by experienced staff of the estate, who know about the harvesting criteria. The grapes are gathered in the five lots in different phases, as the lots are distinguished by differencing rootstock, clones and orientation, thus guaranteeing the health and ripeness of the grapes. In every lot the best grapes, destined for separate vinification, are harvested in a first passage.

During the second passage we gather what we call the "second class", but we still leave those bunches with mildewed and sun-dried grapes on the ground.

### Vinification

3 first selections expressing three different lots, 1 second selection (in total 4 different masses), are vinified separately.

After mechanical separation and pressing with added dry ice the small steel fermenting vats are filled and the must is cooled down with the help of cooling facilities and dry ice, to hinder the fermentation process for 36/48 hours.

Fermentation temperature is about 28° C, the fermentation process lasts 15/20 days, contact with the grape skins lasts for up to 30 days, during the fermentation the must is pumped over, manually mixed and slightly pressed. Only after racking the various first selections are composed, in order obtain every year the best possible product of the vintage.

### Ageing

40 months in 15 hl wooden barrels (Slavonian and French Oaks)

### Date of bottling

May 2012

### Bottle ageing

7 months min.

### Quantity produced

4000 bottles 0,75 l each

### Alcohol content

14,50%

### Chemical and physical properties

Density: 0.9939

Total acidity: 5,3 g/l

Sulphur trioxide: 83 mg/l

Dry extracts: 31,90 g/l

Polyphenoles: 3200 mg/l

Sugar: 2,1 g/l

*Hand picked, first class natural cork capping 26x49*

### TASTING

**Uncork 30 minutes before serving, leave to breathe in a decanter.**

**Suggested serving temperature 20° C**