

Technical Sheet

Brunello di Montalcino DOCG Riserva



PRODUCTION AREA

Montalcino (SI), Tavernelle - Località SanCarlo. Hillside terroir with good sun exposure for most of the day. The average altitude is 400 meters above sea level.

GRAPE VARIETAL

A clone of Sangiovese, locally known as "Brunello".

VINEYARD AND CELLAR PRACTICES

High density of vines in the vineyards, attentive choice of vine-stocks according to the characteristics of each part of the estate and the use of highly selected clones, not to mention the scrupulous care and attention dedicated to each individual vineyard ensure a low yield of healthy grapes characterized by concentration and high levels of color and tannins. The San Carlo estate removes bunches in excess when the grapes begin to change color in order to allow the remaining bunches to ripen perfectly. The harvest is done by hand and the grapes are placed in small crates. The fermentation takes place in stainless steel vats in a temperature controlled environment. In order to guarantee the best and most delicate extraction of polyphenolic fraction, the wine is pumped over and the cap formed by the skins is broken on a daily basis during fermentation. The malolactic fermentation occurs naturally in the period following the alcoholic fermentation.

AGING

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ORGANOLEPTIC CHARACTERISTICS

Color: intense and deep ruby red with bright tonality.

Bouquet: sweet entry with hints of tobacco, peanut butter, blackberries, violet, and tanned leather finish.

Taste: sweet structure, generous, spacious, soft and mouthfilling, well supported by good acidity and tannins of great elegance and poise. Flavors are very long with hints of spice and notes of toasted coffee, a harmony which amazes. Exceptional harmony.

Available in 0,750l

Production regulations

Long regarded as the finest expression of Italian oenology Brunello di Montalcino is produced exclusively from Sangiovese grapes (named "Brunello" in Montalcino). And it is made according to the standards of a severe discipline that, as well as fixing limits on yields per hectare, the period of obligatory ageing and the characteristics of the product, also establishes that before the wine can be sold it must be subjected to examination by an appropriate commission. This inquiry ensures that the wine has the requisites of special quality. Only then can it bear the declaration: DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA (President Decree of July 1, 1980 and ensuing modifications).

Production area: the communal territory of Montalcino

Variety: Sangiovese (named "Brunello" in Montalcino)

Maximum yield of grapes: 80 quintals per hectare (Delibera Regione Toscana 648 of 07/25/2011: the maximum yield of grapes starting from the 2° hectare of vineyard is 60 quintals per hectare)

Yield of wine from grapes: 68%

Obligatory ageing in wood: 2 years in oak casks

Obligatory ageing in bottles: 4 months (6 months for the riserva)

Colour: intense ruby red, tending to garnet with ageing

Odour: characteristic and intense perfume

Falvour: dry, warm, a bit tannic, robust and harmonic

Minimum alcohol grade: 12,5% by volume

Minimum total acidity: 5 g/lit

Minimum net dry extracts: 24 g/lit

Bottling: must take place in the production area

Available for sale: 5 years after the harvest year (6 years for the Riserva)

Packaging: Brunello di Montalcino can be put on sale only in Bordeaux type bottles.