

## Technical Sheet

# Brunello di Montalcino DOCG Riserva



### PRODUCTION AREA

Hillside terroir with good sun exposure for most of the day. The average altitude is 400 meters above sea level.

### 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. The wine is aged in 5 HL Slavonian oak barrels. We also provide a period of bottle aging to allow the wine to reach a perfect equilibrium.

### GRAPE VARIETAL

Produced only during exceptional vintages with Sangiovese clones, locally known as "Brunello". Before harvest we examine the grapes and remove those that do not reach our standards. When we harvest we do so by hand and, again, select only the best grapes for our Brunello. In this way we are sure of having the ideal starting material for our wine.

### VINIFICATION

Fermentation in contact with the skins for 15-18 days at a controlled temperature of 28 C or below. We use 100 HL stainless steel vats, specially designed to enhance the noble components of our grapes.

### AGING

Five years in total of which three and half are spent in 5hl Slavonian oak barrels. The wine ages in bottle for at least one year in a temperature-controlled environment.

### 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.