

Technical Sheet

Brunello di Montalcino DOCG



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 30 HL Slavonian oak barrels. We also provide a period of bottle aging to allow the wine to reach a perfect equilibrium.

GRAPE VARIETAL

A clone of Sangiovese, 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

4 years, in total of which 3 are spent in 30 HL Slavonian oak barrels. The wine spends at least 6 months bottle aging in a temperature controlled environment.

ORGANOLEPTIC CHARACTERISTICS

Color: intense ruby red with youthful hints.

Bouquet: fresh, ample and rewarding, characterized by spicy aromas, jammy berries, marked notes of tobacco, with pleasant hints of vanilla.

Taste: great structure. The full body embraces a noteworthy quantity of mature tannins that gradually mature in the bottle over time. Good length and finale.

Available in 0,750l - 1,5l Vintage - Singular

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

Flavour: 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.