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Brunello di Montalcino Riserva DOCG - cl 75

Brunello di Montalcino is one of the most prestigious Italian wines, well-known all over the world. It is regarded as one of the red wines that best guarantees longevity. Montalcino is located about 40 km south of the city of Siena, in a beautiful hilly area. An uncontaminated agricultural landscape of great history and beauty that, since 2004, is registered on the UNESCO World Heritage list.

Production Area: Montalcino (Tuscany), Italy

Vine: Sangiovese Grosso

Plants per Hectare: 4000-4500

Training System: Spurred cordon

Harvest Period: At the beginning of October

Yield per Hectare: 40-50 q/Ha

Characteristics:

Production Area

- > The Montalcino land is characterized by a mild climate during the entire vegetative phase of the vine and a high number of sunny days, ensuring the grapes reach a gradual and complete ripening.
- > The Sangiovese grapes used to produce this wine grow in the South East of Montalcino, an area rich in galestro: a schistous, draining and flaky soil. These vineyards are characterized by the presence of older vines (from 5 to 25 years old) and by the prevalence of sandstones and volcanic tuff. The soil is deeper and more fertile with less skeleton.
- > In these draining soils, the plants will not suffer from water stagnation in the rainy years. Additionally, in the dry years, the roots are encouraged to penetrate deeply into the soil finding water and nutrients.

Production Process

- > The grapes are hand-picked, pressed and destemmed. Brunello Riserva is produced using only the healthiest and ripest grapes, presenting a thick and dark skin, and a polyphenolic structure that gives a great longevity to this wine.
- > Fermentation takes place in steel tanks at a controlled temperature with maceration that lasts 25 days and daily pump-overs. Using an ancient technique, some bunches are left whole in the fermenting must and not destemmed. This allows a fuller and more rounded body due to the increase of the total extract and an enhanced aromatic potential.
- > The wine is left in steel tanks for 3 months and the malolactic fermentation is performed. The wine thus becomes smoother and develops more complex aromas.
- > The wine is then naturally cold stabilized and aged in Slavonian oak casks for about 4 years. A part of the mass is aged in 5-hectoliter tonneaux, while another part ages in bigger barrels with a capacity of 10-15 hectoliters. Both the contact with the wood and the oxygenation of the wine are more intense in tonneaux of a smaller size. In the bigger barrels, the wine undergoes a more delicate aging process, characterized by a lower transfer of substances from the wood. All of these variables (different sites, soils and microclimates, different ages of the vines, different capacity of the barrels) lead to a complex, structured, elegant wine of great longevity.
- > According to the current regulations, Brunello Riserva DOCG can be put on the market after the sixth year following the harvest.





Organoleptic Characteristics:

Color and Appearance: Intense ruby red with garnet tinges.

Bouquet: Captivating, intense and persistent; aromas of ripe red berry, black cherry and plum. Leather and licorice notes in the finish.

Taste: Potent, full-bodied, concentrated and smooth wine. It features elegant and soft tannins, a balanced acidity and a pleasant and persistent aftertaste.

Chemical Characteristics:

ABV: 15%

Sugar, g/l: <2

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 16-18 °C

Serving Suggestions: It goes well with red meat (roasts, stews), game, mushrooms, truffle and mature cheeses. Brunello Riserva DOCG is also a perfect meditation wine.

Enjoy it within: 5-10 years



Recommended Glass: Balloon

Awards

94/100 points - James Suckling.com
USA (2018) - VTG 2012

Gold Medal - Sakura Awards
Japan (2017)

16/20 Points - Walter Speller, Jancis
Robinson.com UK (2016) - VTG 2010

Silver Medal - Decanter World Wine
Awards - UK (2016) - VTG 2010

94/100 Points - James Suckling.com
USA (2016) - VTG 2010

Silver Medal - Decanter Asia Wine
Awards - HK (2014) - VTG 2007

