

# Brunello di Montalcino 2016 DOCG



<b>Production area</b>	Montalcino, Sant'Angelo in Colle. Hilly lands at about 250m above sea level.
<b>Vineyard</b>	The soil is rich in clay and has low fertility. Spacing: 2,40x0,90 m, 4'600 vines/ha.
<b>Weather conditions</b>	Excellent vintage! Not very cold winter with regular rainfall. Spring characterized by heavy rains, that accelerated the vegetative development. A hot summer with no rains allowed to rebalance the phenological phases. The optimal ripening of the grapes led to wines with incredible acidity and intense aromas.
<b>Grapes</b>	Clonal selection of Sangiovese, locally called Brunello. Manual harvest, with strong accurate selection of the best bunches, on September 30 <sup>th</sup> and October 4 <sup>th</sup> .
<b>Vinification</b>	Fermentation on the skins for 20 days at controlled temperature below 28°C in 60 and 80 hl short and wide stainless steel tanks.
<b>Aging</b>	A total of 4 years: 2 years in Allier oak casks of 30 hl and 20 hl; bottled on March 27 <sup>th</sup> , 2019 and then refined in bottle in a temperature controlled storage room.
<b>Color</b>	Deep ruby red of great intensity.
<b>Bouquet</b>	Rich and complex. The varietal notes of the Sangiovese are enhanced in an elegant way by the tertiary aromas of the ageing.
<b>Taste</b>	Great structure and ripe tannins are in balance with volume and acidity. Armony and elegance express the perfect vintage. Long, clean and mineral aftertaste.

Serving temperature 16 -18°C

Production of vintage 2016: 6'200 bottles and 300 Magnum