

TECHNICAL SCHEDULE BRUNELLO DI MONTALCINO 2009

Bottles n° : 11.800

Characteres : The season was very good with a spring that brought the right water supply to the vines giving an ideal condition for the ripening of grapes. Quite a hot summer and an excellent September permitted a high quality vintage.

Grapes: 100% sangiovese grosso.

Vintage: At the begin of October, grapes have been hand harvested, selected and quickly carried in baskets (20 kilos) to the close winery.

Thanks to a gravitational fall grapes, which have been previously destalked and softly crushed, get into thermocontrolled steel tanks. There grapes have fermentation using native yeasts, and soaking for 26 days at the maximum temperature of 29°C. During the wine-making there have been: repassings of must over the grape dregs and periodical pressings, delestages and 10% salax to obtain a beautiful body, an intense colour and also a great freshness and fruity strenght.

Agieng: After several pouring off into stell tanks, in spring wine was put into oak barrels containing 20 hl and there it remained for 36 monts. It was then reassembled in a big steel tank and finally bottled in April 2013.

Colour: Ruby red with light granet hues.

Bouquet: Fruity and intense scent with evidence of berries.

A clean mineral note of flint, which is typical in Le Chiusse terroir, gives a strong territorial espression to the wine. In the background, charming notes of sweet violet, licorice and underwood give pleasant complexity and elegance.

Flavour: It is a wine which perfectly shows its terroir and climatic trend. The hot summer gave structure and appreciation to the wine. At the same time the right exposure together with hard work offered a great freshness and appeal. The final result is that of an elegant wine full of character. A very expressive wine with fine tannins and a long persistence. It could be better appreciated if aged in bottle for some years.

Food matches: Brunello di Montalcino 2008 is perfect with every roasted meat and game, braised beef, aged cheeses and all the tasty dishes.

Care Dark not too dry rooms, laid bottles, uniform temperature 13°/16°C.

Service: 18°/19°C. Open 2/3 hours before serving.

Data :	Alcohol :	%vol	14,70
	Total acidity:	g/l	5,52
	Dry extracts:	g/l	31,60
	Reducing sugars:	g/l	0,9
	Volatile acidity:	g/l	0,47
	Total SO2:	mg/l	78,00