

TECHNICAL SCHEDULE BRUNELLO DI MONTALCINO 2014

Bottles n°: 8.200

Characters : A vintage definitely strange in Montalcino ,with frequent and regular rains from Spring until the harvest. Careful selection in the vineyard and the low production per hectare has allowed, despite the difficult year, a very good health condition grapes in the cellar .

Grapes: 100% sangiovese grosso.

Vintage: In the middle of September, 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 destemmed and softly crushed, get into therm-controlled steel tanks. There grapes have fermentation using native yeasts, and soaking for 18 days at the maximum temperature of 29°C. During the wine-making there have been: pump-overs and periodical pressings, delestages and 10% salax to obtain a beautiful body, an intense color and also a great freshness and fruity strength.

Aging: After several pouring off into steel tanks, in spring wine was put into oak barrels containing 20/30 hl and there it remained for 36 months. It was then reassembled in a big steel tank and finally bottled on June 2018.

Color: Ruby red with light granite hues.

Bouquet: Clean , elegant , prevalence of fruity notes , ripe plum and wild cherry mainly; with agreeable scents of flint , balsamic notes, violet and spices. All these fragrances make the bouquet complex and harmonic.

Flavor: Great balance and elegance. This is what 2014 vintage makes Brunello so interesting. His good acidity and savory makes it able to age for a really long time.

Food matches: Brunello di Montalcino 2014 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 5/6 hours before serving.

Data :	Alcohol :	%vol	14,38
	Total acidity:	g/l	5,3
	Dry extracts:	g/l	29,01
	Reducing sugars:	g/l	0,4
	Volatil acidity:	g/l	0,46
	Total SO2:	mg/l	66,00