

## FACT SHEET BRUNELLO DI MONTALCINO DOCG 2018

**Vintage notes:** Interesting vintage characterized by a warm summer with a couple of good rains in August. A fresh and unstable September definitely influences the vintages giving to the wine a great finesse and a good drinkability.

**Grapes:** Sangiovese **First vintage produced:** 1993 **Bottles produced:** 18.000 of 0.75 lt; 224 of 1.5 lt; 28 of 3.0 lt

**Nature of the soil:** Of marine origin with marl, tufa and streaks of clay.

**Vineyard information:** Grapes come from three vineyards with northern exposure, aged 19, 26 and 31 years, covering a total of 7 hectares. The yield was 43 quintals of grapes per hectare.

**Harvesting:** In the third week of September the grapes were harvested and selected by hand in baskets of 20 kilograms in a very short time. Destemmed and crushed they flow by gravity into thermo-controlled steel and cement containers where fermentation takes place.

**Vinification:** The traditional method was applied in thermo-controlled tanks, where the wine fermented and macerated for 22 days at a maximum temperature of 29°C. During the entire period the wine is pumped over and the cap punched down following delestage racking techniques that favor full body and intense color but also optimum freshness and fruitiness.

**Maturation:** After several rackings in January, the wine went into Slavonian oak barrels with an average capacity of 20 hectoliters where it remained for 36 months. It was then reassembled in large concrete tanks and bottled in June 2022.

**Color:** Ruby red of medium intensity, brilliant.

**Bouquet:** Initially shy with notes of red cherry, plum and violet accompanied by herbs and balsamic flavors. With the passage of time it fills out while increasing in intensity.

**Flavor:** Succulent red of notable character with crisp and persistent fruit, ample density and energy yet softness that is never excessive. The palate is savory, tempered by smooth tannins and fruity notes in a long finish of great finesse.

**Food matches:** A wine to enjoy through an entire meal with a notable penchant for stews, roasts and grilled meats and medium aged cheeses.

**Storage:** Bottles are stored horizontally in dark rooms with a degree of dampness at a constant temperature of 13°-16°C. Optimal aging time 3-12 years.

**Serving:** 18°-19° C., opening bottle 4-5 hours ahead of time.

**Physical-chemical characteristics:** Alcohol 14.23% by volume. Total acidity 5.58 g/l. pH 3.42.  
Net dry extract 29.4 g/l. Reductive sugars g/l <1.0. Volatile acidity g/l 0.60. Total sulfur dioxide 67 g/l.