

## TECHNICAL SCHEDULE BRUNELLO DI MONTALCINO RISERVA 2009

**Bottles n°:** 3.600

**Characteres :** Generally a hot year, marked at the beginning of summer with some rains, which brought the vines to the right ripening of the grapes without suffering the stress of the heat during September. Typical season for those wines which reveal complexity, good structure and great balance.

**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.

**Wine Making:** 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 21 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 15% 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 Winter wine was put into oak barrels containing 30 hl and there it remained for 48 monts. It was then reassembled in a big steel tank and finally bottled in May 2014.

**Color:** Intense and bright ruby red with garnet hues.

**Scent:** Complex and immediate at the same time. Cherry, plums and violet at first, well merged with scents of leather, graphite and spices.

**Flavour:** Wide, enchanting and with a good structure. Elegant and fresh. The thick tannins are well integrated inside this wine. Very balanced and persistent.

**Food matches:** Brunello di Montalcino Riserva 2009 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.

<b>Dati :</b>	Alcohol	ml/100ml	14,37
	Total acidity	g/l	5,12
	Dry extracts	g/l	32,2
	Reducing sugars	g/l	<1.0
	Volatile acidity	g/l	0,67
	Total SO2	mg/l	93