

FACT SHEET BRUNELLO DI MONTALCINO DOCG 2012 RISERVA "DIECIANNI"

Bottles produced: 2,000 of 0.75 liters

First vintage produced: 1995

Vintage notes: A very cold winter was followed by a long period of extreme drought and above average temperatures. From August 15 on weather conditions were perfect with some rain at the end of the month and a favorable temperature range throughout September. This allowed us to obtain perfect ripening, making 2012 a very good vintage.

Harvest: On September 28, the smallest bunches were manually selected from the oldest vineyard and transported in 20-kilogram baskets to the winery.

Vinification: Grapes were destemmed and crushed and flowed by gravity into stainless steel tanks in the underground cellar. Fermentation took place using indigenous yeasts at a controlled temperature never exceeding 29° C. After 24 days on the skins, the wine was racked and left to undergo malolactic fermentation.

Aging: After several rackings in stainless steel tanks in the spring, the wine was put in oak barrels of an average capacity of 30 hectoliters where it remained for four years. It was bottled in May 2017, followed by a further refinement of almost five years. The wine was finally ready in the tenth year after the harvest, hence its name "Diecianni."

Color: Garnet with ruby reflections, brilliant.

Bouquet: The nose is intense, with notes of fresh cherries clearly in the foreground, then violet, spices, cinnamon, roasted coffee and leather make up an enticing olfactory complexity.

Flavor: On the palate it is rich, with great structure and at the same time full of energy and freshness. Excellent harmony between the elements with silky tannins completely integrated in the wine. The finish is long with notes of rhubarb and licorice.

Food matches: Recommended with roasted meats and game of all kinds, stews, casseroles and highly flavored dishes, as well as 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 0-15 years.

Serving: 18°-19° C., opening the bottle 12 hours ahead of time.

Physical-chemical characteristics: Alcohol 14.94% by volume. Total acidity 5.19 g/l.
Net dry extract 31.9 g/l. Reductive sugars g/l <0.5. Volatile acidity g/l 0.52.
Total sulfur dioxide 94 mg/l