

DATA SHEET

BRUNELLO DI MONTALCINO DOCG 2013 RISERVA “DIECIANNI”

Bottles produced: 4.028 of 0,75 liters and 24 of 1,5 liters **First vintage produced:** 1995

Vintage notes: One of the most classic vintage ever had in the last 10 years.

After quite fresh spring and summer, characterized by some rains, we had a September-October rich of sun but never too warm. The result was a late harvest that we never seen from the 90s. From this great climate we obtained a constant and ideal maturation of Sangiovese's grapes.

Harvest: On October 8th, 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 2018, 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: 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: Clean, full, warm, sapid, harmonic and austere made of very good body, aromatic sensation of balsamic notes, spices, flint. Lasts long in the mouth.

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.