

FACT SHEET

BRUNELLO DI MONTALCINO

RISERVA DIECIANNI 2015

Vintage notes: Another great year which was characterized by ideal climatic conditions for the vegetative growth of the vine and the ripening of the grapes.

Grapes: 100% Sangiovese (grosso)

First vintage produced: 1995

Bottles produced: 3.900 of 0,75 lt // 50 of 1,5 lt

Nature of soil: Of marine origin with sandstones, tufa and streaks of clay.

Vineyard information: Grapes come from our oldest vineyard with northern exposure, aged 28 and covering a total of 2 hectares. The yield was 30 quintals of grapes per hectare.

Harvesting: At the beginning of October, the smallest bunches were manually selected from the oldest vineyard and transported in 20-kilogram baskets to the winery.

Winemaking: 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 racking 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 2020, 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."

Storage: Bottles are stored horizontally in dark rooms with a degree of dampness at a constant temperature of 13°-16°C. Optimal aging time 0-20 years

Serving: 16-18°C., opening bottle 8 hours ahead of time.

Wine review: (Kerin O'Keefe 98 points) "Aromas recalling pressed iris, underbrush, wild herb and camphor mingle with new leather and pipe tobacco on the exceptional 2015 Diecianni Riserva. Made with the smallest grape bunches from the oldest vineyard, aged for four years in large casks followed by another five years in the bottle and released ten years after the harvest, it's firmly structured, full-bodied and elegant, delivering dried cherry, licorice, spiced orange zest and a hint of flinty mineral accompanied by tightly woven, fine-grained tannins. Fresh acidity provides balance and vibrancy. Lorenzo Magnelli and his family do an outstanding job vintage after vintage."

Data: Alcohol (%by volume) 14,95; Total acidity (g/l) 5,39; PH (unità PH) 3,51; SO2 total (mg/l) 74
Dry extract (g/l) 31,10; Sugar reduced (g/l) <0,5; Volatil acidity (g/l) 0,58

