

# BRUNELLO DI MONTALCINO DOCG 2019



ORGANIC  
WINE



## Vineyards

**Colle**, altitude 480 metres north-east exposure  
**Castelnuovo**, altitude 230 metres south-east exposure

**Yield per hectare**  
30 q/l

## Fermentation

Spontaneous in stainless steel vats at controlled temperature

**Beginning of harvest**  
01 October 2019

## Ageing

40 months in 50 hl and 30 hl Slavonian oak barrels

**Bottling**  
15 November 2023

## Production



**9.290**

bordeaux bottles (0.75)

**163**

magnum lt 1,5

## Grape variety



**Sangiovese**  
**100%**

<b>Alcool</b>	<b>Total acidity</b>	<b>Dry extract</b>
14,14%	5,83 g/l	28,4 g/l
<b>Free Sulfur dioxide</b>	<b>Total sulfur dioxide</b>	
24 mg/l	55 mg/l	

## Notes on the vintage:

Perfect vintage for grapes: winter with temperatures slightly above average, a chilly spring, and not excessively hot summer. Precipitation was not abundant, but thanks to moderate summer temperatures and accumulated water reserves, the leaf system remained almost intact and efficient. All of this allowed for a slow and homogeneous ripening of the grapes, optimal for achieving perfect phenolic and technological maturity.

## Notes on wine:

Intense and brilliant ruby red color with a slightly garnet hue at the nail. On the nose, notes of blueberry, currant, and dog rose are distinguishable. Following these, there are spicy hints of licorice, helichrysum, and juniper. On the palate, it confirms richness and elegance with a very fine tannic structure. With its extraordinary silky richness, the wine fully reflects the vintage. If well preserved, the bottle can maintain a longevity of 50 years.