BRUNELLO DI MONTALCINO 2015

APPELLATION BRUNELLO DI MONTALCINO – Denominazione di origine Controllata e Garantita VINTAGE 2015 – bottles produced: 27.866 of 750 ml

GRAPE VARIETY 100% sangiovese selected from Montalcino

VINEYARDS wine produced with selected sangiovese grapes from Brunello di Montalcino designated vineyards of approximately 7 hectares planted in 1975/1988/1998/2000 in Castelnuovo dell'Abate, south-east of Montalcino at an altitude that varies from 150 (492 ft) to 350 (1150 ft) meters a.s.l. The soil is of medium consistency, calcareous-clayey with presence of sands and marl, rich in minerals and skeleton.

METHOD OF CULTIVATION the principle of sustainability leads to the best development of each single vine through practices respectful of the soil, of the grape variety and of the vintage.
The vines are trained to spurred cordon and guyot with a density from 3000 to 5700 plants per hectare.

VINTAGE REPORT winter period has been rather dry with average seasonal temperatures, same characteristics held during March and April, where the germination of Sangiovese started. The vegetative stage developed regularly in the following months, taking advantage of the plentiful water reserves carried over from 2014. Summer season progressed with a dry, sunny climate. In the first week of August two significant rainfalls brought much needed respite to the plants, lowering temperatures and allowing the grapes to photosynthesis in optimal conditions that supported diurnal temperature variation, and optimal condition for aromas concentration. The weather conditions during the harvest were very good with healthy bunches rich in aromatic complexity, tannins structure and acidity.

HARVEST grapes are hand-picked by trained winery staff from the 3rd of October. The grapes selected during the harvest are the result of a careful management of the vegetative growth of the vines so that they express the characteristics of the appellation at their best.

CELLAR the collected grapes reach the cellar in a short time and are addressed to the destemming process with the use of dry ice that prevent the berries from oxidation and, by cooling down the temperatures, preserve their original characteristics. Cool temperatures are kept for 7/8 days and allow the development of indigenous yeasts. The alcoholic fermentation starts spontaneously at about 12°C (53°F) up to 27°C (80°F) and lasts 25/30 days with frequent pump-overs. The sugars converted into alcohol at a temperature of 20°-25°C (68/77°F). After draining off the skins, malolactic conversion occurs in stainless steel. The wine evolves in Slavonian and French oak vessels of various sizes for a minimum of 24 months followed by a further refinement in bottle for a minimum of 6 months.

ANALYTIC NOTES Alcohol: 15% Vol.; total acidity 5.29 g/l; dry extract 31.2 g/l: reduced sugar <1 g/l; pH 3.45

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