



Brunello di Montalcino

2021

Vineyards North-East facing slope of the Montalcino hill, at 300 meters above sea level. Medium-textured soils rich in clay, marine fossils, and, in the higher areas, alberese (limestone marl).

Vine Training system Spur cordon for older vines and Guyot for newer parcels.

Sustainability Vineyard care follows the principles of organic farming. Sexual confusion is used to prevent grapevine moth, along with organic humus, cover crops, and green manure to improve soil structure and organic matter. Most of the electricity is produced through the estate's photovoltaic system, allowing the use of sustainable energy and reducing environmental impact throughout all stages of wine production.

Appellation DOCG

Vintage 2021

Grapes 100% Sangiovese

Harvest Last week of September. Parcel management: grapes are harvested, vinified, and aged separately. Harvesting method: manual, in small crates.

Fermentation Pre-fermentation: cold maceration of all grapes at 5°C in a refrigerated cell overnight. Alcoholic fermentation lasts 15 days, followed by skin maceration for 50 days at a controlled temperature of 26°C in stainless steel tanks, with frequent pump-overs during fermentation.

Wine aging 36 months in large Slavonian and French oak barrels (35 hl). Bottle aging: minimum 12 months.

Alcohol 14,5%

Color Bright, lively garnet red.

Tasting Notes Aroma Intense and persistent, rich in fruity notes of ripe sour cherry and wild berries, with hints of spice and balsamic nuances.

Taste Harmonious and elegant on the palate, with structure and character; dense, well-balanced tannins that are never aggressive.

Service Temperature 17-18°C

Wine Glasses For optimal tasting, large glasses (Burgundy or Bordeaux style) are recommended to fully express the floral and fruity bouquet.