



BRUNELLO DI MONTALCINO DOCG 2014

Vineyards

Colle, altitude 480 metres, north-east exposure

Castelnuovo, altitude 230 metres, south-east exposure

Yield per hectare

30 q/l

Fermentation

Spontaneous fermentation in stainless steel vats at controlled temperature

Beginning of harvest

2 October 2014

Ageing

48 months in 50 hl and 30 hl Slavonian oak barrels

Bottling

1 February 2019

Production



10.800

bordeaux bottles (0.75)

Grape variety



Sangiovese

100%

Alcool	Total acidity	Dry extract
13,37%	5,3 g/l	28,5 g/l
Free Sulfur dioxide	Total sulfur dioxide	
12 mg/l	61 mg/l	

Notes on the vintage:

2014 began with a warm, humid winter followed by a rather rainy spring. The ripening was slowed down by heavy rain until mid-June, eventually followed by mild temperatures in July and August. Soil management was crucial this year. The good ventilation of the Colle vineyard, along with a very low foliar density, provided a good defence against parasites. Sunny skies in late September and early October allowed us to truly enjoy some beautiful days of harvest. With a rigorous and careful selection of grapes, we were able to obtain a delicious wine that stands out for its elegance and drinkability.

Notes on wine:

intense and brilliant ruby red colour, with garnet reflections. Fruity notes such as raspberry, black cherry and black currant are predominant to the nose, with vague hints of blueberry. The elegance of floral notes stands out prominently. On the finish, spicy and tertiary notes seem to chase each other. The palate is warm, enveloping and harmonious. A silky, velvety and well-balanced suite of tannins is attributable to the ageing process, which takes place in fine-grained wood.