



MONTALCINO

## 2013 BRUNELLO DI MONTALCINO DOCG

**Appellation:** Brunello di Montalcino DOCG

**Elevation/orientation:** 270–450 meters (886–1,476 feet) above sea level. North to south.

**Vineyard Size:** 55 ha (136 acres)

**Soil:** Clay, marl and sand

**Vine Age:** 19 years

**Density:** 5,050 vines/acre (7,143 vines/hectare)

**Training:** Spurred cordon

**Source(s):** Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic zones. ( 35% from Vigna del Lago–40% from Poggio al Granchio–25% from Vigna Spuntali)

**Harvest dates:** End of September to the end of October

**Harvest Notes:** Summer weather conditions during the first ten days of September, with constant sunshine and temperatures even above average, especially in daytime. During the day, temperatures reached 30°C (86°F) and above. Rather cool temperatures at night around 18°C (64°F). Ripening progressed well, registering a weekly increase of 1-1.5 alcoholic degrees. The second ten days were like the first, although temperatures were slightly lower; grape ripening progressed well.

**Vinification:** Fermentation and maceration take place at a controlled temperature of 25°–30°C (77°–86°F) in 150hl stainless-steel for 20–25 days. 100% Malolactic fermentation.

**Aging:** 36 months in Slavonian oak followed by 12 months in bottle

**Varietal composition:** 100% Sangiovese

**Alcohol/TA/ pH:** 14.06% / 5.6g/L / 3.36

**Tasting Notes:** Red with garnet highlights. Rich, complex nose opens up immediately with dark cherry, chinotto orange and violet then with wider, more complex notes of blueberry, vanilla, tobacco, cinnamon and chocolate with a menthol finish. In the mouth, this Brunello has a classic style, elegant tannins and a long finish.



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