



MONTALCINO

## 2013 BRUNELLO DI MONTALCINO DOCG VIGNA SPUNTALI

**Appellation:** Brunello di Montalcino DOCG

**Elevation:** 300 meters (984 feet) above sea level

**Orientation:** On the southwestern slope, the warmest in Montalcino

**Vineyard Size:** 14 ha (35 acres)

**Vine Age:** 23 years

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

**Training:** Spurred cordon

**Soil:** Of marine origin containing sand and a mixture of fossil debris and lapilli

**Source(s):** 100% Sangiovese Grosso "Vigna Spuntali" vineyard

**Vinification:** Fermentation and maceration take place at a controlled temperature of 25°-30°C (77°-80°F) in concrete for 20 days. 100% malolactic fermentation.

**Aging:** 24 months in French oak and an additional 36 months aging in bottle

**Alcohol/TA/pH:** 14.5% / 5.31 g/L / 3.4

**Tasting Notes:** Strong garnet color with ruby highlights Unfolds warm, intense and refined on the nose. Great explosion of ripe fruit with notes of sour cherry, dried figs, candied fruit and especially orange. On the palate, the sweet and soft tannins accompany the long finish, rich in notes of plums and blackberries



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