



MONTALCINO

## 2013 BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

**Appellation:** Brunello di Montalcino DOCG

**Elevation/orientation:** 400 - 450 meters (1,312 - 1,476 feet) above sea level /  
North - South

**Vineyard Size:** 18 ha (44 acres)

**Soil:** Galestro soils (marl)

**Density:** 5,050 vines/hectare (2,045 vines/acre)

**Training:** Spurred cordon

**Source(s):** Sangiovese Grosso 100% only from the "Poggio al Granchio" vineyard

**Harvest dates:** Beginning of October

**Harvest Notes:** Summer weather conditions during the first ten days of September, with constant sunshine and above average temperatures. 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:** Once the grapes have been picked, they undergo pre-fermentation maceration at a low temperature (5-6°C, 41-43°F); fermentation takes place with particular control of the temperature (not over 27°C, 81°F), pumping over techniques and délestage in order to enhance the fruity and mineral component of the wine. 100% Malolactic fermentation.

**Aging:** 30 months in French oak (combination 3 to 60 hectoliters)  
24 months in bottle

**Varietal composition:** 100% Sangiovese

**Alcohol/TA/pH/RS:** 14.5% / 5.5 g/L / 3.38 / <0.8 g/L

**Tasting Notes:** Intense ruby-red color with violet glints. Explodes on the nose with fresh fruit reminiscent of cherries in spirit, red currants, blackberries and myrtle. On the palate, an unmistakable subtle entry with very long, silky tannins. A sapid, mineral finish that only this area can give Sangiovese.



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