



MONTALCINO

2015 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: The seasonal trends were simply perfect! Winter was not very rainy, and temperatures were average for the season. Spring was mild, accompanied by good rainfall in March and April. That made up for a dry winter, and then a fairly dry May. Summer was hot, but always accompanied by rainfall that helped avoid water stress and allowed fruit to have a phenolic ripeness typical of the great vintages. The early September rains lowered the summer temperatures, delaying ripening and creating a slow veraison.

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: 24 months in 60 hectoliter Slavonian oak vats, 6 months in concrete tanks, followed by 18 months in bottle

Varietal Composition: 100% Sangiovese

Alcohol/ TA/ pH: 14% / 5.49 g/L / 3.38

Tasting Notes: Intense ruby red, the nose is deep and of great complexity, the initial notes of blueberry alternate with notes of cinchona and graphite. The mouth is overcome by dense, elegant and juicy tannins that make it rocky but incredibly balanced. The flint return defines and allows us to recognize the exact minerality of the slope from which it was conceived. A Brunello that will be talked about for many years to come...!



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