



Brunello di Montalcino 2011

DOCG



Grape varieties

Sangiovese 100%



Vineyard

San Polo and Montluc

Exposure

Southeast/South/Southwest

Training system

Spurred cordon

Density

4,000/7,000 vines/hectare (1,618/2,832 vines/acre)

Altitude

450 metres (1,476 feet) above sea level

Soil characteristic

Rich in calcium and clay

Planting dates

1990-2000

Yield

3400 kg/hectare



Harvest

Grapes are hand harvested in small 17 kg crates towards the end of September.

Fermentation

In concrete tanks

Length of fermentation

20/22 days

Ageing

30 months in 1000 L, 2000 L and 4000 L oak casks. This is followed by at least 6 months ageing in the bottle before it is released onto the market.

Vinification

Soft crushing of the grapes after careful selection of the berries

Fermentation temperature

28/30°C (82/86°F)

Malolactic fermentation

in oak casks



Vintage 2011 had a slow start with a cool spring and frequent showers. The lower than average temperatures for the time of year continued until July and up until that point the vintage could easily have been considered a cool one. However, from mid-August through to the beginning of September, high pressure over the African continent brought temperatures well above 38°C (100°F). Fortunately, at San Polo the vines were able to access sufficient water reserves to avoid stress. These conditions were completely different to the intense hot weather of 2003 and the overall cool weather in 2002: this vintage is more similar to vintage 2000, which started in a similar way, with generally lower temperatures followed by a short but intense increase in temperature during August.



Intense ruby red color with garnet reflections, clean and bright. The nose expresses the typical aromas of violet and small red fruits. There are hints of underbrush, aromatic wood, vanilla, and jam, followed by subtle notes of intense and persistent coffee. It is a warm wine in the mouth, with a dense and full-bodied texture. The finish is long, with well-defined tannins. Brunello di San Polo, thanks to the characteristics of the land from which it comes, withstands long aging and improves with time in the bottle.



jasmin



violet



plum



cinnamon



aromatic
wood



The elegance and harmonious body of the wine allow combinations with very structured dishes such as red meats, feathered and furred game, possibly accompanied by mushrooms and truffles. Excellent with cheeses such as aged tome, Parmigiano Reggiano and Tuscan pecorino.