

# BRUNELLO DI MONTALCINO 2012



*Appellation:* Brunello di Montalcino D.O.C.G.  
*Grape varieties:* Sangiovese 100%

## The territory: Montalcino

*Vineyard location:* San Polo and Montluc - approximately 9 hectares (22.2 acres)  
*Altitude:* 450 metres (1,476 feet) above sea level  
*Exposure:* South-South/West  
*Soil characteristic:* Rich in calcium and clay  
*Training system:* Spurred cordon  
*Planting dates:* 1990-2000  
*Density of the vineyards:* 4,000/7,000 vines/Ha (1,618/2,832 vines/acre)  
*Yield:* 34 hl/ha (13 hl/ac)

## Vinification and ageing

*Harvest:* Grapes are hand harvested in small 17 kg crates towards the end of September.  
*Vinification:* After careful selection of the berries, soft crushing of the grapes  
*Fermentation:* In concrete tanks  
*Fermentation temperature:* 28/30°C (82/86°F)  
*Length of fermentation:* 20/22 days  
*Malolactic fermentation:* in 500 litres tonneaux  
*Ageing:* 24 months in medium toasted 500-litre tonneaux, some new and some second use. This is followed by an ageing of a least 6 months in bottle before it is released onto the market.

## Analytical data

*Alcohol content:* 13.99% Vol  
*Total acidity:* 6.15 g/l  
*Residual sugars:* 0.6 g/l  
*Dry extract:* 30.4 g/l  
*pH* 3.40

## Vintage characteristics

After quite a harsh winter that also saw some heavy snowfall – advantageous for the accumulation of underground water reserves – the spring was relatively warm, in accordance with seasonal norms. The beginning of the growing season occurred around 10<sup>th</sup> - 20<sup>th</sup> April, in line with the average in the area. The summer was very hot with little rainfall, so in some cases the vineyards were pushed to the limit in terms of the proper development of the growing phase. The rainfall in late summer and early September restored the vines' balance and created the best conditions for the most important phase of ripening for Sangiovese. The grapes developed excellent properties, both from a health point of view and from the point of view of their analytical characteristics. The weather during September was good and very balanced: rainfall brought cool temperatures – especially at night – while the days were warm and sunny thereby fostering ideal ripening of the grapes.  
Vintage rating \*\*\*\*\*

## Tasting notes

Intense ruby red in colour with garnet hues, clear and glossy. The bouquet exhibits typical aromas of violets and small red berries. Subtle nuances of forest undergrowth, aromatic wood, a touch of vanilla and jammy mixed fruit then give way to subtle hints of coffee. This Brunello is intense, persistent, broad and heady. Full-bodied and warm on the palate, with a densely-woven texture and robust body, it has a persistent finish with well-rounded tannins. The particular features of the terroir at San Polo produce a Brunello with a capacity for lengthy ageing, while patient cellaring enhances the wine during ageing in the bottle.

## Food pairings

The elegance and harmonious personality of this wine enables it to pair extremely well with highly-structured cuisine such as red meats and game, as well as with mushrooms and truffles. It is ideal with matured cheeses such as Parmigiano Reggiano and Tuscan pecorino.  
Serve in large glasses at 18-20°C (65-68°F) to fully enjoy its aromas, opening the bottle two hours before drinking.



750 ml 1.5 Lt 3 Lt