

2010 Riserva Brunello di Montalcino D.O.C.G.



Soils: Plateau with South exposure with presence of gravel and rich in stones.

Average yield: about 40 q/ha.

Winegrowing: The agronomic practices follow the essentials of a sustainable agriculture. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

Fermentation Notes: Cold maceration for 2 days at 12°C. Fermentation was regular with a peak temperature of 30°C and lasted 9 days, after which a long maceration was carried out.

Aging: 1 year in 500L French Oak Tonneaux, followed by 30 months in traditional large Slavonian oak barrels plus 18 months of bottle refinement.

Harvest Date: October 3rd - October 15th

Harvest Notes: A cool and rainy spring led to bud break at the end of April with a careful selection of the grape bunches. The Summer was quite hot with only a few rainfalls in August, ideal for the achievement of a perfect balance between phenolic and sugar ripeness. Quantity and quality for one of the best harvest ever in Montalcino.

Production: 6.000 bottles.