

2012 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 three days due to the high quality of phenolic compounds. Fermentation was regular with a peak temperature of 30°C and lasted 10 days.

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

Harvest Date: September 20th - October 11th

Harvest Notes: The 2011 winter brought heavy snowfalls creating good reserves of water which were necessary as the following summer was very hot and dry. A good shift between day and night temperatures during August with a late rainfall, ensured excellent maturation and optimal harvest.

Production: 6.000 bottles.