

2016 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 3 days. Fermentation in conical stainless-steel vats for 3 weeks followed by a further period of maceration.

Aging: 30 months in traditional large Slavonian and French oak barrels followed by 30 months of bottle refinement.

Harvest Date: October 10th - October 11th

Harvest Notes: A five-star vintage with a classic Mediterranean growing season. The start was cool with little rainfall, slightly below average temperature but with a good flower set. Summertime was quite hot with large temperature shift between night and day. Light rainfall and fall of temperatures in September. Perfect ripening pair with freshness and fantastic phenolic maturity. Wines with great ageing potential.

Production: 6.000 bottles.