

# 2015 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 14 days.

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

**Harvest Date:** September 22<sup>nd</sup> - October 10<sup>th</sup>

**Harvest Notes:** Mild winter, April and May with regular rainfalls, summer was simply optimal in terms of weather conditions. All this led to an exceptional ripening with incredibly healthy grapes until the harvest. The thermal excursion in September perfectly developed the aromas. Amazing Vintage.

**Production:** 6.000 bottles.