



2019

Brunello di Montalcino

Riserva

D.O.C.G.

Altitude: 500 m a.s.l. (1640 ft).

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

Vine training: spurred cordon and Guyot.

Winegrowing: Organic and sustainable farming. Green manuring and cover cropping are applied as needed to balance nutrients, improve porosity, and reduce erosion. Pruning is tailored to vineyard age, soil type, vigor, and exposure to minimize stress and enhance longevity. Copper, sulfur, and natural antagonists combat pathogens. Natural manure boosts soil vitality, and plant fortifiers strengthen vines' defenses.

Harvest: Hand-picked grapes on October 14th and 15th.

Harvest Notes: Cold winter and cooler-than-average spring caused slow sprouting. Abundant rains during the growing season helped the plants achieve balance, essential for accumulating polyphenols and reaching perfect ripeness. Strong temperature shifts in September and October further improved the maturation with excellent results all over the region.

Average yield: 50 q/ha.

Vinification: Grape sorting for quality selection and 10-day fermentation in concrete tulip tanks, followed by an additional 18 days of maceration.

Aging: 30 months in 25-hl French oak barrels followed by 6 months of resting in natural concrete vats before bottling.

Bottling: December 2023. Unfiltered wine.

Production: 6.400 bottles, 1.200 Magnums, 100 Double Magnums.