

# 2019

## Brunello di Montalcino

D.O.C.G.



**Soils:** Medium deep soils with low fertility and good presence of gravel and rocks (20-30%).

**Altitude:** 480 to 570 m a.s.l. (1574 to 1870 ft)

**Vine training:** spurred cordon and guyot.

**Average yield:** about 45 q/ha.

**Winegrowing:** 100% certified organic. The use of natural manure ensures soil vitality; management of the greenery employs tonics to strengthen the plants' natural defenses and help them face the varying climate. Cover cropping is only carried out as needed, thanks to the symbiotic nature of the ecosystem that has developed in the vineyard.

**Fermentation Notes:** Fermentation for 10 days in troncoconics stainless steel and concrete vats at low temperatures (max 25°C); additional 15 days of maceration.

**Aging:** 30 months in 25 and 40-hl Slavonian oak barrels.

**Bottling:** July 2023.

**Harvest Date:** September 20<sup>th</sup> – 27<sup>th</sup>.

**Harvest Notes:** The cold winter and spring (with temperatures below average) led to a slow sprouting. Abundant rains during the growing season allowed the plant to reach the right balance, and indispensable condition to accumulate a large amount of polyphenols and to get a perfect ripeness. Lastly, the strong temperature shifts during September and October, enhanced the phenolic component of each single vineyard.

**Production:** 37.800 bottles.