

Brunello di Montalcino Riserva

2001

Our Brunello Riserva is a selection of grapes from a single vineyard. Not made each year, these perfect Sangiovese, have a similar winemaking and ageing process as our Brunello. The ideal maturity of the tannins from the skins, will carry with time a complex contrast between structure and elegance. The minimum required of ageing time is 6 years before release. Going further, kept in a private cellar , our Riservas will reveal a unique longevity of freshness.

VINTAGE
2001

DESIGNATION OF ORIGIN
DOCG

GRAPE VARIETIES
Sangiovese

PRODUCTION AREA
Montalcino · Loc. Castelnuovo dell'Abate

VINEYARD NAME
Pian Bossolino, Poggio Al Sole

SURFACE
7 HA

EXPOSURE
South-East (PB), South (PS)

ALTITUDE (METER)
360m (PB), 280m (PS)

SOIL
Galestro (PB), Tufo-Clay (PS)

CULTIVATION SYSTEM
Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA
7.000

GRAPE YIELD OF EACH PLANT
0,8 KG

PERIOD OF HARVEST:
October 3rd

TYPE OF FERMENTATION VATS
Slavonian oak casks

FERMENTATION TEMPERATURE
Max 25°C

FERMENTATION AND MACERATION TIME
12 days

OPERATIONS DURING MACERATION
Pump over and delestage

TYPE OF YEASTS
Selected

TYPE AND CAPACITY OF AGEING CASKS
12 months in French oak 5 hl 30% new, 12 months in Slavonian 80hl

AGEING TIME
24 months in wood, 5 months in steel, 30 months in bottle before releasing

NUMBER OF BOTTLES PRODUCED
19 000