



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