



# Brunello di Montalcino

2004



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

2004

## DESIGNATION OF ORIGIN

DOCG

## GRAPE VARIETIES

Sangiovese

## PRODUCTION AREA

Montalcino - Loc. Castelnuovo dell' Abate

## VINEYARD NAME

Pian Bossolino

## SURFACE

3.1 HA

## EXPOSURE

South-East

## ALTITUDE (METER)

360

## SOIL

Galestro

## CULTIVATION SYSTEM

Spurred cordon

## CULTIVATION DENSITY IN PLANTS PER HA

7.000

## GRAPE YIELD OF EACH PLANT

0,9 KG

## PERIOD OF HARVEST:

October 10th

## 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, 6 months in steel, 30 months in bottle before releasing

## NUMBER OF BOTTLES PRODUCED

18 000