



Brunello di Montalcino

Riserva

2016



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

2016

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

Clay Loam-Galestro

CULTIVATION SYSTEM

Spurred cordon

CULTIVATION DENSITY IN PLANTS PER HA

7.000

PERIOD OF HARVEST:

October 6th

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION TEMPERATURE

Max 25°C

FERMENTATION AND MACERATION TIME

22 days

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Selected

TYPE AND CAPACITY OF AGEING CASKS

French oak 26 hl

AGEING TIME

24 months in wood, 4 months in steel, 18 months in bottle before releasing

NUMBER OF BOTTLES PRODUCED

3 100



GRAPE YIELD OF EACH PLANT
0,8KG