



# 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