



Brunello di Montalcino

Riserva

2018

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

2018

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

6.500

PERIOD OF HARVEST:

September 28th

TYPE OF FERMENTATION VATS

Slavonian oak casks

FERMENTATION TEMPERATURE

Max 24°C

FERMENTATION AND MACERATION TIME

11 days

OPERATIONS DURING MACERATION

Pump over and delestage

TYPE OF YEASTS

Selected

TYPE AND CAPACITY OF AGEING CASKS

French oak 26 hl-52 hl

AGEING TIME

36 months in wood, 4 months in steel, 8 months in bottle before releasing

NUMBER OF BOTTLES PRODUCED

3 200



GRAPE YIELD OF EACH PLANT

0,9KG