



### Brunello di Montalcino Riserva DOCG

2019

Vineyard location	Podernovone, altitude of 500 m   south-western exposure, planted in 1998 Le Chiuse di Sotto, altitude of 250 m   north-western exposure, planted in 1989
Soils	Galestro, schist, limestone, sand, white clay
Training system	Cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	Hand-picked, in boxes, from September 25th
Fermentation temperature	28°C for 5-6 days
Length of maceration	25-30 days
Ageing	34 months in Slavonian oak casks of 25 and 30 hl
Bottling	November 16th, 2023
Production	3600 bottles 0.75l, 180 magnums 1.5l, 10 double magnums 3.0l
Bottle size   Grape variety	0.75l, 1.5l, 3l   100% Sangiovese
Alcohol   Total acidity	14%   6.49 gr/l
Residual sugar   Dry extract	0.5 gr/l   28.9 gr/l

Vintage 2019: The winter 2018-2019 was dry with low quantities of rain and snow. In spring the weather was excellent for flowering. At the beginning of summer the temperatures rose steadily, and in this period we began with a first manual selection of the bunches and with working the soils covering abundantly the roots in the rows to protect them from the irradiation of the sun. Rain arrived at the beginning of August, bringing the plants back to a good vegetative balance and photosynthesis. A favourable period followed with good ventilation and slight temperature changes which brought good concentrations and fragrances of varietal and environmental perfumes, as well as an excellent integrity and health of the fruit. A cool, dry September completed and enriched the fragrant and complex aromas of the fruit, and also maintained the grapes in good health. The maturation proved to be well balanced on a phenological level, the acidity was very good with a rather low pH, very appropriate values for a great vintage.

**Tasting Note**  
Brilliant ruby red colour, spicy, with notes of red berries and clear notes of wildflowers and wild berries. A rich but elegant palate, shows great depth with a balanced tannic structure. To be aged for some years thanks to its remarkable potential for developing more complexity until 2050 and then enjoy.