

BRUNELLO DI MONTALCINO 2003

DOCG Brunello di Montalcino



Wine Description

The wine offers pretty berry, cherry and vanilla bean character on the nose. Medium- to full-bodied, with well-integrated tannins and a chewy, fresh finish!

Wine Type:	Still wine red dry
Alcohol:	15 %
Acid:	5.4 g/l
Residual Sugar:	1.9 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2008 - 2028

Award

Robert Parker:	91
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Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal	Sangiovese 100 % 11 years 5000 plants/ha 4000 liter/ha
Sea Level:	450 - 500 m
Soil	galestro limestone slate

Weather / Climate

Climate:	mediteranian
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Harvest and Maturing

Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 19 days

Maturing

#1 | 60 % | barrel | 2000 - 30000 L | used barrel | 12 month(s)

#1 | 40 % | oak barrel | 500 L | used barrel | 12 month(s)

#2 | 100 % | barrel | 1500 - 30000 L | used barrel | 24 month(s)

curiosity

The residents of Montalcino "ilcinesi" called the wine Bruno (brown), since the wine had an intense brownish colour. Over centuries Bruno became Brunello.

Food pairing

Ideal with red meat like "Fiorentina" or matured cheeses like Pecorino.

Vintage 2003

In 2003, weather conditions in Montalcino were excellent, with sufficient winter rainfall and a consistently sunny summer. This favored optimal grape development. The harvest began early in September, with production reduced by about 5% due to the summer heat. The Sangiovese grapes were very concentrated and healthy. The wines from this vintage have a high quality level, notable body and structure, and excellent ageing potential. (Consorzio Brunello)