

# 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)