

# BRUNELLO DI MONTALCINO 2008

DOCG Brunello di Montalcino



## Wine Description

Dark ruby with orange tinges. Full body, with full, chewy tannins and a ripe fruit, such as blackberries and cherries, chocolate and spice undertone, with a very long and dense finish. - a true representative of Sangiovese Grosso.



Wine Type:	Still wine   red   dry
Alcohol:	14.5 %
Acid:	5 g/l
Residual Sugar:	1.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2013 - 2033

## Award

Robert Parker:	91
James Suckling:	93
The Wine Enthusiast:	93
Jens Priewe:	92
Falstaff:	93
Vinum:	16,5

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal:	Sangiovese 100 %   16 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



<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 19 days
<b>Maturing:</b>	#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 2008

In 2008, the Brunello harvest in Montalcino took place under ideal weather conditions. After a rainy winter and a balanced spring, the vine development was slightly delayed. The yield was in line with the average of previous years. The wines show good acidity, a soft structure, and smooth tannins, with some reaching an excellent quality level. (Consorzio Brunello)