

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



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 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)