

BRUNELLO DI MONTALCINO 2010

DOCG Brunello di Montalcino



Wine Description

A rich ruby red announces a bouquet rich in cassis aroma, aromatic herbs, and black pepper. To the palate, firm, silky tannins, great personality, wonderful final with sandalwood, red fruits, and leather. Elegant, but still gutsy.



Wine Type:	Still wine red dry
Alcohol:	15 %
Acid:	5.4 g/l
Residual Sugar:	< 0.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2015 - 2035

Award

James Suckling:	95
The Wine Spectator:	90
The Wine Enthusiast:	90
Vinum:	17

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal	Sangiovese 100 % 18 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 2010

In 2010, Montalcino experienced delayed budding and a 10% drop in production due to cool spring temperatures and frequent rain. The summer was stable, allowing the Sangiovese grapes to recover despite a late start to ripening. The harvest, though delayed, resulted in exceptional wines with high alcohol content, very high levels of polyphenols and anthocyanins, and excellent aging potential. (Consorzio Brunello)