

# BRUNELLO DI MONTALCINO 2011

DOCG Brunello di Montalcino



## Wine Description

Rich and bright ruby red with slightly garnet rim. Open to the nose with rich aromas of ripe cherries, pomegranate and plums, light earthy notes in the background. Round and soft, shows raspberries and blackberries, soft and firm tannins, envelopes the palate.

Wine Type:	still wine   red   dry
Alcohol:	15 %
Residual Sugar:	0.6 g/l
Acid:	5.1 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2016 - 2036

## Award

James Suckling:	92
Robert Parker:	92
Falstaff:	93
The Wine Spectator:	91
Jens Priewe:	93

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal:	Sangiovese 100 %   20 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

Harvest:	handpicked   16 kg cask
Grape Sorting:	manual and mechanical

<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 19 days
<b>Maturing:</b>	80 %   barrel   3200 L   used barrel   18 month(s) 20 %   tonneau   500 L   more than 2 years   18 month(s) 100 %   big oak barrel   8400 L   used barrel   18 month(s) steel tank   5000 L   1 month(s)
<b>Bottling:</b>	natural cork   May 26, 2015   19617 bottles   Lot Number: L1505

## Product Codes

EAN: 8032130032417

## 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 2011

Weather conditions : The vegetative stages of the vines developed very early: a full fifteen days earlier than the recorded average of this territory, due to high temperatures during this period. Already by the beginning of April the vines were budding, a phase that usually takes place after the first ten days of this month. The spring months of May and June were very rainy, with brief periods – of a week to ten days – that were very hot and sunny. This resulted in the successive phases of the vine's evolution being ahead in time until the month of July. During the month of July also there were several rainy days that contributed towards maintaining the vines in an excellent vegetative state. With the month of August, particularly during the second part – there was a clear rise in temperature that resulted in a rebalancing. During the end of August and the beginning of September the temperatures were high with the consequent effect on the vines: a marked rise in sugar content and a drying of the grapes. Characteristics of the product: Many of the analytical parameters are of a high level, particularly for their polyphenolic content, a crucial factor for the aging of wines. High alcohol content and moderate acidity. The wines have a good body and concentration, as well as a good capacity for aging. (Consorzio Brunello di Montalcino)