

BRUNELLO DI MONTALCINO 2012

DOCG Brunello di Montalcino



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2012

Wine Type:	Still wine red dry
Residual Sugar:	5.7 g/l
Alcohol:	0 %
Acid:	1.4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2017 - 2037

Award

Robert Parker:	92
Falstaff:	95
VITAE:	3 Vitae
Vinum:	18
Jens Priewe:	96

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal:	Sangiovese 100 % 21 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
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: 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)
100 % | steel tank | 5000 L | 1 month(s)

Bottling: natural cork | Nov. 21, 2016 | 16771 bottles | Lot Number: L1612

Product Codes

EAN: 8032130032424

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 dark meat like "Fiorentina" or matured cheeses like Pecorino.

Vintage 2012

Seasonal weather conditions: After a rather cold winter also characterised by heavy snowfalls – positive events, which favoured the recharging of aquifers – spring was relatively warm, in keeping with normal trends. The vegetative period started during the second decade of April, in line with the average recorded in the territory. Summer was very hot, with scarce rainfalls, and in some cases it pushed the vineyards to the limit of equilibrium for the correct development of the vegetative phase. The rainfalls in late summer and early September restored the balance and created the best conditions for the most important ripening phase of the Sangiovese grapes. The grapes achieved optimal characteristics, both in terms of sanitary conditions and analytical parameters. The month of September was very good from a meteorological standpoint, with an excellent balance of rain, which granted freshness during the night, and sunshine during daytime, which favoured the ripening of the grapes.

Product characteristics: Alcoholic strength was high, acidity was optimal, and extractable polyphenols were in high quantity and well balanced. Beyond doubt, a vintage with excellent maturing and ageing perspectives, expected to have exquisite surprises in store at the end of the four years provided for by the production regulations. (Consorzio Brunello di Montalcino)