

BRUNELLO DI MONTALCINO

"FIORE DEL VENTO" 2013

DOCG Brunello di Montalcino



Wine Type:	Still wine red dry
Alcohol:	14.5 %
Acid:	6.1 g/l
Residual Sugar:	1 g/l
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	19 years
Optimum Drinking Year:	2018 - 2037

Award

Falstaff:	95
Robert Parker:	95
Bibenda:	4 Grappoli
Luca Maroni:	96
VITAE:	4 Vitae
Vini Buoni d'Italia:	4 stelle
Jens Priewe:	93
Vinum:	17,5

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Anemone
Varietal:	Sangiovese 100 % 22 years 5000 plants/ha 3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony calcareous loamy

Harvest and Maturing

Harvest:	handpicked 15 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: 20 days

Maturing:	30 % tonneau 500 L new barrel 12 month(s)
	30 % tonneau 500 L 1 year 12 month(s)
	40 % tonneau 500 L used barrel 12 month(s)
	100 % tonneau 500 L used barrel 18 month(s)
	100 % concrete egg 700 L new barrel 18 month(s)
Bottling:	natural cork Dec. 14, 2017 1860 bottles

Product Codes

EAN: 8032130032288

7 Dynamic Brunello Crus

Hayo Loacker, inspired by the vineyard classification of Burgundy, began 10 years ago to closely observe the terroir and the growth processes of the vines on Corte Pavone in Montalcino in order to produce very individual crus of Brunello di Montalcino. After elaborate measurements with highly sensitive infrared sensors, dynamic micro-parcelling was carried out throughout the entire estate in various growth zones and from these, seven individual single vineyards of Brunello were defined - the "7 DYNAMIC BRUNELLO CRUS". The crus are dynamic because the final selection of the grapes within the single vineyard sites is individually optimized with new measurements at the time of harvesting.

Vintage 2013

Seasonal weather conditions: A very rainy winter, with some snowfalls. Temperatures were sometimes low and chilly, and sometimes above average. The first part of spring was marked by abundant rainfalls and rather low temperatures, in any case somewhat below average. The vegetative phase started at the beginning of the third ten days, thus with a slight delay. September and ripening: Summer weather conditions during the first ten days of September, with constant sunshine and temperatures even above average, especially in daytime. During the day, temperatures reached 30°C and above. Rather cool temperatures at night around 18°C. Ripening progressed well, registering a weekly increase of 1-1.5 alcoholic degrees. The second ten days were like the first, although temperatures were slightly lower; grape ripening progressed well. The third ten days started well, and on the 23rd the harvest of Sangiovese started in the areas of Castelnuovo and Sant'Angelo. October: Same weather conditions as in September during the first four days. The 5th of October was a turning point for the vintage, as more than 100 mm of rain fell. The rains continued until the 12th, with daily precipitations ranging between 20 and 35 mm. In any event, the grapes kept well, also owing to the relevant acid content, and the best grapes achieved a good quality standard for the vintage. Product characteristics: Deep winy red colour, typical scents of fresh red fruit. Good tannic structure in the mouth and an excellent, strong and interesting acid profile. Medium-long persistence in the mouth. (Consorzio Brunello di Montalcino)

Curiosity

The anemone (it. Fiore del Vento) feels and reacts to every little breeze, it is a very delicate & sensitive flower - just like the wine "Fiore del Vento".