

# BRUNELLO DI MONTALCINO 2013

DOCG Brunello di Montalcino



|                        |                             |
|------------------------|-----------------------------|
| Wine Type:             | Still wine   red   dry      |
| Alcohol:               | 14.5 %                      |
| Residual Sugar:        | < 0.5 g/l                   |
| Acid:                  | 5.9 g/l                     |
| Certificates:          | vegan, organic, bio-dynamic |
| Allergens:             | sulfites                    |
| Drinking Temperature:  | 15 - 17 °C                  |
| Aging Potential:       | 20 years                    |
| Optimum Drinking Year: | 2018 - 2038                 |

## Award

|                      |            |
|----------------------|------------|
| Robert Parker:       | 93         |
| Falstaff:            | 93         |
| Bibenda:             | 4 Grappoli |
| Luca Maroni:         | 93         |
| Vinum:               | 17         |
| VITAE:               | 3 Vitae    |
| Vini Buoni d'Italia: | 3 stelle   |
| 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 %   21 years<br>5000 plants/ha   4000 liter/ha     |
| Sea Level:     | 450 - 500 m   |
| Soil:          | galestro limestone slate  |

## Weather / Climate

|          |              |
|----------|--------------|
| Climate: | mediteranian |
|----------|--------------|

## Harvest and Maturing

|                          |                               |
|--------------------------|-------------------------------|
| Harvest:                 | handpicked   16 kg cask       |
| Grape Sorting:           | manual                        |
| Fermentation:            | spontaneous with pied de cuve |
| Malolactic Fermentation: | yes                           |

|                              |   |
|------------------------------|---|
| <b>Fermentation Process:</b> | délestage   1 - 3 x day   Duration: 5 days<br>pump over   1 - 1 x day   Duration: 19 days   |
| <b>Maturing:</b>             | 80 %   barrel   3200 L   used barrel   18 month(s)<br>20 %   tonneau   500 L   more than 2 years   18 month(s)<br>100 %   big oak barrel   8400 L   used barrel   18 month(s)<br>100 %   steel tank   5000 L   1 month(s) |
| <b>Bottling:</b>             | natural cork   Dec. 14, 2017   10283 bottles   Lot Number: L1712  |

## Product Codes

EAN: 8032130032493

## 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 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)