

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 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 - 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 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)