

BRUNELLO DI MONTALCINO - LATE RELEASE 2014

DOCG Brunello di Montalcino



Wine Type:	Still wine red dry
Alcohol:	14 %
Residual Sugar:	< 0.5 g/l
Acid:	6.4 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2019 - 2039

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal:	Sangiovese 100 % 22 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 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: 19 days
Maturing:	barrel 3000 L used barrel 84 month(s)
Bottling:	natural cork

Product Codes

EAN:	8032130032493
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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 2014

Seasonal trend: A very wet winter during which temperatures were well above average, spanning from 2°C and 11.5°C in January, with 132 mm of rainfall. The situation was similar in February, with average temperatures between 6.4°C and 13.5°C and 133 mm of rainfall. There was no frost and not even any snow. Spring began with a March characterised by average rainfall for the time of year, 31 mm, and temperatures above average once again, oscillating between 6.4°C and 13.5°C. September and ripening: The first ten days of September were characterised by abundant rainfall in repeated cycles of 4-5 days, alternating with days of pale sun, with none of the north wind that usually blows at this time of year. This situation continued with less intensity until the 24th of September 2014. Late September brought some beautiful days, but with the reduction of the hours of sunshine and the heavy rainfall at the beginning of September, all the critical issues that can occur with Sangiovese grapes, in terms of skin, colour, extract and intensity, became evident. The first harvesting of the Sangiovese in the parts that enjoy more southerly exposure took place from the 24th to the 27th of September. About 78 mm of rain fell between the 1st and the 24th of September. October: The first twelve days of October were characterised by the same seasonal trend as late September, with sunny days and temperatures above average for the time of year. This enabled many winegrowers to harvest grapes with rich levels of acidity, guaranteeing a good quality vintage. Product characteristics: Vinous red colour, characteristic aromas of fresh red fruit. A good tannic structure in the mouth and an excellent acidic framework. A wine with good persistence in the mouth. (Consorzio Brunello di Montalcino)