

# BRUNELLO DI MONTALCINO VIGNA "POGGIO MOLINO AL VENTO" 2014

DOCG Brunello di Montalcino



## Wine Description

Shiny, rich ruby garnet. Intense nose with notes of ripe, dark cherries, cranberries and fine spicy components. Powerful and concentrated in the beginning, shows good concentration, beautiful ripe fruit, slightly drying at the end, looks very young unlike most others. (Falstaff)

Wine Type:	still wine   red   dry
Alcohol:	14.5 %
Acid:	5.5 g/l
Residual Sugar:	0.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	19 years
Optimum Drinking Year:	2019 - 2038

## Award

Falstaff:	93
Luca Maroni:	95
Bibenda:	4 Grappoli
VITAE:	3 Vitae
Vinum:	17,5

## Vineyard

Origin:	Italy, Toscana
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Molino al Vento
Varietal:	Sangiovese 100 %   22 years 5000 plants/ha   3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony galestro limestone slate

## Harvest and Maturing

Harvest:	handpicked   15 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 pump over   1 x day   Duration: 18 days
<b>Maturing:</b>	100 %   oak barrel   700 L   used barrel   24 month(s) 100 %   concrete egg   700 L   used barrel   12 month(s) 100 %   steel tank   500 L   3 month(s)
<b>Bottling:</b>	natural cork   April 26, 2018   915 bottles

## Product Codes

EAN: 8032130032523

## 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 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)

## Curiosity

The name of the biggest cru vineyard "Molino al Vento" (en. Windmill) is due to the wind coming from the sea, which always rushes through the vines and most probably used to operate a windmill in this area.