

# BRUNELLO DI MONTALCINO 2014

DOCG Brunello di Montalcino



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

## Award

<b>Luca Maroni:</b>	93
<b>Falstaff:</b>	91
<b>Robert Parker:</b>	92
<b>VITAE:</b>	3 Vitae
<b>Bibenda:</b>	3 Grappoli
<b>Vinum:</b>	16,5

## Vineyard

<b>Origin:</b>	Italy, Toscana, Montalcino
<b>Quality grade:</b>	DOCG Brunello di Montalcino
<b>Site:</b>	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
<b>Varietal</b>	Sangiovese 100 %   22 years 5000 plants/ha   4000 liter/ha
<b>Sea Level:</b>	450 - 500 m
<b>Soil</b>	galestro limestone slate

## Weather / Climate

<b>Climate:</b>	mediteranian
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## Harvest and Maturing

<b>Harvest</b>	handpicked   15 kg cask
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 19 days

<b>Maturing</b>	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   11 month(s) 100 %   steel tank   5000 L   1 month(s)
<b>Bottling</b>	natural cork   May 18, 2018   7700 bottles

## 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 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)