

BRUNELLO DI MONTALCINO

"FIOR DI MELILOTO" 2015

DOCG Brunello di Montalcino



BRUNELLO DI
MONTALCINO

Wine Description

Dark ruby red, dried, candied fruits in the nose. Aromas of prune, sage and light peppermint. Pure Tuscany. Well integrated wood with long nice after taste. The fruity one with herbal notes!

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| Wine Type: | Still wine red dry |
| Alcohol: | 15 % |
| Acid: | 6.5 g/l |
| Residual Sugar: | < 0.5 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | 20 years |
| Optimum Drinking Year: | 2020 - 2039 |

Award

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|------------------------------------|------------|
| Falstaff: | 95 |
| Robert Parker: | 95 |
| Decanter World Wine Awards (DWWA): | Silver |
| Vini Buoni d'Italia: | 4 stelle |
| Luca Maroni: | 94 |
| Doctor Wine: | 94 |
| Bibenda: | 4 Grappoli |
| VITAE: | 3 Vitae |
| Gambero Rosso: | 2 glasses |
| Winescritic: | 96 |

Vineyard

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|----------------|---------------------------------------------------------------|
| Origin: | Italy, Toscana, Montalcino |
| Quality grade: | DOCG Brunello di Montalcino |
| Site: | Vigna Meliloto |
| Varietal: | Sangiovese 100 % 23 years 5000 plants/ha 3000 liter/ha |
| Sea Level: | 450 - 500 m |
| Soil: | galestro limestone slate sand lime little |

Harvest and Maturing

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|--------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 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 - 1 x day Duration: 18 days |
| Maturing: | 100 % tonneau 500 L new barrel 12 month(s) 100 % large wooden barrel 2000 L used barrel 12 month(s) 100 % concrete egg 500 L 12 month(s) 100 % stainless steel tank 2000 L 1 month(s) |
| Bottling: | natural cork Feb. 27, 2018 1997 bottles Lot Number: L1804 |

Product Codes

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| EAN: | 8032130032523 |
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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 2015

Seasonal performance: A quite dry winter, with below average rainfall but with average temperatures for the time of year (January min. -3°C and max. 15.5°C). Total rainfall for the month of January 2015: 40 mm. The same seasonal performance was found in February, with min. temperatures -2°C and max. 15.5°C. Total rainfall for the month of February: 95 mm. There was no frost and no snow. Start of spring: March was characterised by average rainfall, with a total of 72 mm. Temperatures remained above average, oscillating between 1.5°C and 20°C at the end of the month. August and ripening : The month of August was characterised by very little rainfall concentrated in the first week. Total rainfall for the month: 48 mm. Higher than average temperatures in the first week were mitigated after rain on the 8th and 9th of August (about 30 mm) and there was an important temperature range, with max. temperatures of 26°-28°C by day and minimums of 15°-16°C by night. This made conditions excellent for aromatic concentration. This situation enabled long ripening, of great importance for both aromas and the quality of tannins. The increase in temperatures at the end of August, with top temperatures reaching as much as 33°-34°C, had an important influence on skins, concentrating the aromas and dry extract. September and harvest: The first week of September was characterised by rain concentrated between the 2nd -3 rd -4 th and 5th of the month, and another considerable drop in temperatures, which were between max. 25°C and min. 15°C. The temperatures climbed again in the middle of the month, reaching 33°-34°C, accompanied by excellent ventilation from the east. The last ten days of September were characterised by slight rainfall and low temperatures, falling as low as 9°C min. and 18°C max. A total of 48 mm of rain fell in September. The first Sangiovese grapes were harvested between the 15th and 20th of September, in the south / south-easterly area. Product characteristics: Deep winy red colour, with the characteristic bouquet of fresh red fruit. Great tannic structure on the palate, with an excellent acidic framework. A wine with an excellent, lingering aromatic persistency in the nose and in the mouth. (Consorzio Brunello di Montalcino)

Curiosity

The Cru "Fior di Meliloto" (en. Sweet yellow clover) is appropriately named as the wine produced from this vineyard - the most flowery, fruity character of all the dynamic crus.