BRUNELLO DI MONTALCINO VIGNA "POGGIO MOLINO AL VENTO" RISERVA 2015

DOCG Brunello di Montalcino, Riserva

CORTE PAVONE

Wine Description

Complex fruity nose. Good tannin, warm vintage noticeable, still very balanced on the palate. Long, complex finish.

Wine Type:	Still wine | red | dry
Alcohol:	15 %
Residual Sugar:	0.9 g/l
Acid:	5.2 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2020 - 2039

Award

Robert Parker:	94
The Wine Enthusiast:	90
A la Carte:	97
James Suckling:	94
Vini Buoni d`Italia:	3 stelle
Falstaff:	91
Luca Maroni:	95

Vineyard

Origin:	Italy, Toscana
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Molino al Vento
Normal Classification:	Riserva
Varietal	Sangiovese 100 % | 23 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

TENUTA CORTE PAVONE | Località Corte Pavone | 53024 Montalcino | Italy
lo@cker.it | www.loacker.bio | www.instagram.com/cortepavone/ | www.facebook.com/LoackerWineEstates

Fermentation Process	délestage | 1 - 3 x day | Duration: 5 days pump over | 1 x day | Duration: 18 days
Maturing	100 % | large wooden barrel | 3000 L | used barrel | 36 month(s) 100 % | stainless steel barrel | 3000 L | 1 month(s)
Bottling	natural cork | June 6, 2018 | 3000 bottles

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 name for the largest cru vineyard ‘Poggio Molino al Vento’ (de. Windmill on the hill) originates from the wind coming from the sea, which constantly rushes through the vines and was most probably used to operate a windmill in this location.

TENUTA CORTE PAVONE | Località Corte Pavone | 53024 Montalcino | Italy
lo@cker.it | www.loacker.bio | www.instagram.com/cortepavone/ | www.facebook.com/LoackerWineEstates