

BRUNELLO DI MONTALCINO 2016

DOCG Brunello di Montalcino



Wine Description

Bright ruby red, in the nose aromas of cassis and dark berries. Great tannin structure with a nice acidity. A Brunello with tremendous juiciness. The allrounder with durability!

Wine Type:	Still wine red dry
Alcohol:	14.5 %
Residual Sugar:	0.5 g/l
Acid:	6.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2021 - 2041

Award

The Wine Enthusiast:	90
Gardini Notes:	96
Falstaff:	92
Jancis Robinson:	17,5
A la Carte:	94
James Suckling:	93
Weinwiser:	17,5
Winehunter:	gold
Luca Maroni:	92

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal	Sangiovese 100 % 24 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	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 18 month(s) 100 % steel tank 5000 L 1 month(s)
Bottling	natural cork Aug. 29, 2019 13700 bottles

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 2016

Seasonal trend: The closing months of 2015 were rather dry, with practically no rainfall at all in December. Precipitations resumed in the new year, recording 120 mm over the month. Temperatures in January were average for the time of year, recording minimums of - 6°C and peaks of around 10°C. February enjoyed a similar seasonal trend, with night-time temperatures always around zero and peaks of about 10°C. Total rainfall in February: 150 mm. There was almost no snow at all, with just one very light episode on the 20th of January. Early spring: March was characterised by average rainfall for the period, with a total of about 70 mm. Temperatures were within the average seasonal range with fluctuations between - 2°C and 15°C. August and ripening: The month of August was characterised by little rain, concentrated at the beginning and end of the month, for a total of about 70 mm. There was an important temperature range, with maximum temperatures of 26°-28°C, with peaks of 32°C during the day and minimum temperatures of 15°-16°C at night, falling in some cases as far as 12°C. Ripening was therefore slow, which is very important for both the aromas and the quality of the tannins. The important temperature ranges also influenced the ripening of the skins, concentrating the aromas and dry extract, ideal characteristics for excellent quality production. September and harvest: The first week of September recorded just one day of rain, on the 6 th, when about 15 mm of rain fell. Rainfall then resumed in the middle of the month, recording about 80 mm between the 16th and 20th. Maximum temperatures remained close to 30°C in the first half of the month, before falling to an average of 25°C in the second half. The night-time temperature range remained significant, with monthly average temperatures below 15°C. These conditions, combined with good ventilation, allowed a healthy grape harvest with important organoleptic characteristics. The first harvesting operations took place around the middle of the month, in the south-west area. Product characteristics: Deep vinous red colour, characteristic bouquet of fresh red fruit. Palate with an excellent tannic structure and acid content; lingering aromatic persistency in the nose and mouth, with evident elegance and mineral sensations. Elements of outstanding longevity. (Consorzio Brunello di Montalcino)