BRUNELLO DI MONTALCINO "FIOR DI MELILOTO" 2017

DOCG Brunello di Montalcino

Wine Description

Cassis, sage and white chocolate aromas. On the palate really elegant with a nice acidity. Long lasting tannins with a velvety finish.

Wine Type:	Still wine | red | dry
Alcohol:	15 %
Residual Sugar:	0 g/l
Acid:	5.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2022 - 2041

Award

Robert Parker:	94
Falstaff:	90
James Suckling:	94
Tony Wood:	93

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Meliloto
Varietal	Sangiovese 100 % | 25 years
	5000 plants/ha | 3000 liter/ha
Sea Level:	450 - 500 m
Soil	galestro limestone slate
	sand
	lime | little

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 - 1 x day | Duration: 18 days

TENUTA CORTE PAVONE | Località Corte Pavone | 53024 Montalcino | Italy
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Maturing	100 % | large wooden barrel | 2000 L | used barrel | 24 month(s) 100 % | concrete tank | 2000 L | 9 month(s) 100 % | large wooden barrel | 2000 L | used barrel | 4 month(s)
Bottling	natural cork | Aug. 25, 2021 | 2100 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.

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.

Vintage 2017

Seasonal trend: The year began with a January with very little rain, reflecting the rainfall in December 2016. Throughout the month of January there was just 20 mm of rainfall. Temperatures were average, falling as low as -7° and reaching above 10°C on some occasions. Average temperatures for the month ranged from -3° to 7°. February continued to record low rainfall, with about 50 mm in the whole month. Temperatures were above average; there were a few rare cases where the temperatures fell below 0°, with highs that, in some cases, reached 14 degrees. March recorded approximately 30 mm of rain, with maximum temperatures reaching 20°C at the beginning of spring. August and ripening: The month of August was characterised by little rain, concentrated around the 13th, with a total of about 10 mm. Temperatures were high, especially in the first part of the month. After the storm on August 13th , the maximum averages remained at 30°C, while the minimums were between 15 and 17°C. The temperature range during this part of the month allowed adequate ripening, with good pigmentation of the skins, concentrating the aromas and dry extract, which are ideal characteristics for the production of high-quality grapes. September and harvest: September began with maximum temperatures of around 27°C and heavy rainfall. The combination of the two factors - moderate temperatures and rainfall - prevented the risk of the grapes ripening too fast in the final stages, allowing a gradual but above all balanced stabilisation of the anthocyanins and aromas. Day/night temperature differences remained significant, always between 12 and 15°C. These conditions, combined with good ventilation, allowed the harvesting of healthy grapes with important organoleptic characteristics. Harvesting began in the south-west in the first half of the month. The constant lack of rainfall resulted in grapes smaller than usual, and with lower weight, but it also drastically reduced the presence of plant diseases, downy mildew and powdery mildew in particular. This meant that less intervention was required in terms of plant health and the grapes

were perfectly healthy. Product characteristics: Deep vinous red colour, characteristic scents of fresh red fruit; the palate presents an important tannic structure, associated with excellent acidity; excellent and lingering aromatic persistence both on the nose and in the mouth, with significant characteristics of elegance and minerality.
(Consorzio Brunello di Montalcino)