

BRUNELLO DI MONTALCINO 2018

DOCG Brunello di Montalcino



Wine Description

Rosehip, fresh forest floor, and dried herbs on the nose. On the palate, lively fruit, great acidity, and fresh tannins create a wonderful overall balance.

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| Wine Type: | Still wine red dry |
| Alcohol: | 14.5 % |
| Residual Sugar: | < 0.5 g/l |
| Acid: | 5.9 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | 20 years |
| Optimum Drinking Year: | 2023 - 2043 |

Award

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| Robert Parker: | 94 |
| James Suckling: | 93 |
| Winescritic: | 92 |
| Weinwisser: | 18 |
| Luca Maroni: | 92 |
| Guida Bio: | 5 foglie |
| Intravino: | 95 |
| The Wine Enthusiast: | 91 |

Vineyard

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|----------------|-------------------------------------------------------------------|
| Origin: | Italy, Toscana, Montalcino |
| Quality grade: | DOCG Brunello di Montalcino |
| Site: | Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese |
| Varietal: | Sangiovese 100 % 26 years 5000 plants/ha 4000 liter/ha |
| Sea Level: | 450 - 500 m |
| Soil: | galestro limestone slate |

Weather / Climate

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| Climate: | mediteranian |
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Harvest and Maturing

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| Harvest: | handpicked 15 kg cask |
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| 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: | #1 100 % barrel 3000 L used barrel 36 month(s) #2 50 % oak barrel 1500 L used barrel 12 month(s) #2 50 % stainless steel tank 1500 L 12 month(s) |
| Bottling: | natural cork July 28, 2022 12900 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 2018

Seasonal trend: winter characterised by average rainfall and some snow, which made up for the considerable lack of water. The year began with temperatures above the seasonal average, which lasted until the end of February, when there was a sharp drop in temperatures with snowfall that affected the whole area, and minimum temperatures reaching almost -10°C. There was some light snowfall and rain during March with minimum temperatures below 0 and maximum temperatures above 15° at the end of the month. In April, the month in which the buds opened, rainfall was sporadic and minimum temperatures were around 5°C, increasing suddenly from the middle of the month. Frequent and abundant rainfall in May, accompanied by high temperatures, allowed optimal vegetative development. Flowering began at the end of the month. Thanks to the significant humidity accumulated in the soil, the vineyards were able to withstand the high temperatures of June and July. Fruit setting was completed throughout the whole area by mid-June. There was a slight delay in veraison, which began in the second half of July. August was characterised by weak, intermittent rainfall in the first three weeks and average temperatures of 25°C. Temperatures fell significantly in the last few days of the month, with minimum temperatures occasionally falling below 12°C. This led to uneven ripening, commencing from the end of August. There were some rainy days during the first week of September, with maximum temperatures of 30°C. The limited amount of rain on the grapes guaranteed good ripening. Heavy rainfall and temperatures of around 20°C from the second half of September forced the wineries to bring the Sangiovese harvest forward in order to ensure that the grapes were healthy. Product characteristics: the Sangiovese grapes were healthy. The average weight of the berries was medium-high and the wines produced were more elegant and refined, not particularly structured but with well-balanced tannins, evident primary aromas and clear scents. (Consorzio Brunello di Montalcino)