

# BRUNELLO DI MONTALCINO "ANEMONE AL SOLE" RISERVA 2019

DOCG Brunello di Montalcino, Riserva



## Wine Description

Flint, dried fruit and flowers on the nose, with impressive freshness and minerality. The elegance of Fiore del Vento meets the power of Campo Marzio. A balancing act in a class of its own.

Wine Type:	Still wine   red   dry
Alcohol:	15.5 %
Residual Sugar:	0 g/l
Acid:	5.8 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	19 years
Optimum Drinking Year:	2024 - 2043

## Award

Jancis Robinson:	17
Winescritic:	93
Intravino:	94
James Suckling:	94
Weinwisser:	18,5
Vini Buoni d'Italia:	4 stelle
Vinum:	96 - Big Gold
Guida Vitae:	94,5
Din Vin Guide:	94
Tony Wood:	97+

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Anemone
Normal Classification:	Riserva
Varietal:	Sangiovese 100 %   27 years 5000 plants/ha   3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony calcareous loamy

## 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: 18 days
Maturing:	#1   75 %   large wooden barrel   700 L   used barrel   24 month(s) #1   25 %   barrique   225 L   used barrel   24 month(s) #2   90 %   concrete tank   24 month(s) #2   10 %   large wooden barrel   used barrel   24 month(s) #3   100 %   steel tank   2 month(s)
Bottling:	natural cork

## 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 name of this cru location is derived from anemos (gr. for wind) and sole (it. for sun). Here the hot south-east Scirocco wind blows through the vineyard.

## Vintage 2019

Seasonal trend: Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July, except for a major phenomenon at the end of July, with about 70 mm in two days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. Product characteristics: the Sangiovese grapes were in excellent health. The wines produced are characterised by elegance and finesse, with balanced tannins, clearly defined bouquets and distinct primary aromas.

(Consorzio Brunello di Montalcino)