

# BRUNELLO DI MONTALCINO

## "FIOR DI MELILOTO" 2019

DOCG Brunello di Montalcino



### Wine Description

Concentrated nose, cherry, a bit of cinnamon, crushed stone, and dried earth. Followed by a full body, still vivid, structured, and fine-grained tannins. Let it age and be patient to find out the full potential of this wine.

|                        |                             |
|------------------------|-----------------------------|
| Wine Type:             | Still wine   red   dry      |
| Alcohol:               | 14.5 %                      |
| Acid:                  | 5.66 g/l                    |
| Residual Sugar:        | 1.3 g/l                     |
| Certificates:          | vegan, organic, bio-dynamic |
| Allergens:             | sulfites                    |
| Drinking Temperature:  | 15 - 17 °C                  |
| Aging Potential:       | 20 years                    |
| Optimum Drinking Year: | 2024 - 2043                 |

### Award

|                      |          |
|----------------------|----------|
| Winescritic:         | 96       |
| Intravino:           | 94       |
| Jancis Robinson:     | 17       |
| James Suckling:      | 97       |
| Vinum:               | 18       |
| Vini Buoni d'Italia: | 4 stelle |
| The Wine Enthusiast: | 94       |
| Decanter:            | 94       |
| Club Oenologique:    | 95       |

### Vineyard

|                |   |
|----------------|---|
| Origin:        | Italy, Toscana, Montalcino                                    |
| Quality grade: | DOCG Brunello di Montalcino                                   |
| Site:          | Vigna Meliloto  |
| Varietal:      | Sangiovese 100 %   27 years<br>5000 plants/ha   3000 liter/ha |
| Sea Level:     | 450 - 500 m   |
| Soil:          | galestro limestone slate<br>sand<br>lime   little             |

### Harvest and Maturing

|          |                         |
|----------|-------------------------|
| Harvest: | handpicked   15 kg cask |
|----------|-------------------------|

|                                 |  |
|---------------------------------|--|
| <b>Grape Sorting:</b>           | manual   |
| <b>Fermentation:</b>            | spontaneous with pied de cuve  |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Fermentation Process:</b>    | délestage   1 - 3 x day   Duration: 5 days<br>pump over   1 - 1 x day   Duration: 18 days  |
| <b>Maturing:</b>                | #1   100 %   tonneau   700 L   used barrel   12 month(s)<br>#2   100 %   large wooden barrel   2000 L   used barrel   12 month(s)<br>#3   100 %   concrete tank   2000 L   12 month(s)<br>#4   100 %   steel tank   2000 L   12 month(s) |
| <b>Bottling:</b>                | natural cork   June 20, 2023   |

## 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 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)