

BRUNELLO DI MONTALCINO

"FIOR DI MELILOTO" 2021

DOCG Brunello di Montalcino



Wine Description

Delicate, floral, with fine blackberry fruit and a hint of chocolate. Fresh, juicy, with soft, integrated tannins. Elegant, light on its feet. Simply enjoy.

Wine Type:	Still wine red dry
Alcohol:	15 %
Acid:	5.7 g/l
Residual Sugar:	< 0.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2026 - 2045

Award

Winescritic:	95
Intravino:	95

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Meliloto
Varietal:	Sangiovese 100 % 29 years 5000 plants/ha 3000 liter/ha
Sea Level:	450 - 500 m
Soil:	galestro limestone slate sand lime little

Harvest and Maturing

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
Maturing:	#1 100 % tonneau 700 L used barrel 12 month(s) #2 100 % large wooden barrel 2000 L used barrel 12 month(s) #3 100 % concrete tank 2000 L 12 month(s) #4 100 % steel tank 2000 L 12 month(s)

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 2021

In August the total rainfall amounted was 26 mm, although some areas of the territory received up to 150 mm of water, concentrated in two events. This shows the variability of Montalcino and its microclimates. As far as temperatures are concerned, we had values of 39°C, concentrated between the 11th and 16th of August. On these dates, we also had an increase in minimum temperatures, which changed the vegetative balance, with the foliage and grapes beginning to suffer in some areas. The month of September had the lowest rainfall of the year, at 1.5 mm, with four days with maximum temperatures of >30°C, but with significant temperature fluctuations. Despite the lack of rainfall, this allowed the leaves to maintain an acceptable color and had a positive effect on the grapes and their aromatic components. October recorded an accumulated rainfall of 12.8 mm, with minimum temperatures of <7°C between the 9th and 14th of the month, improving the ripening of the grapes (in the later-ripening areas of the territory) with fluctuations in temperature of up to 15 degrees. (Consorzio Brunello di Montalcino)