

# BRUNELLO DI MONTALCINO 2021

DOCG Brunello di Montalcino



## Wine Description

Not the loud one, but pure elegance. Cassis, dark currant, fine spice - perfectly balanced. Mouth-filling on the palate with fine tannins. A Brunello for connoisseurs.

Wine Type:	Still wine   red   dry
Alcohol:	15 %
Acid:	5.8 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 - 2046

## Award

Winescritic:	93
Intravino:	93
James Suckling:	92
Tony Wood:	93
Robert Parker:	94
Michael Godel:	93

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal	Sangiovese 100 %   29 years 5000 plants/ha   4000 liter/ha
Sea Level:	450 - 500 m
Soil	galestro limestone slate

## Weather / Climate

Climate:	mediteranian
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## 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 x day | Duration: 19 days

## **Maturing**

#1 | 100 % | barrel | 2000 - 30000 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)

#3 | 100 % | steel tank | 30000 L | 2 month(s)

## **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 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)