

BRUNELLO DI MONTALCINO VIGNA "POGGIO MOLINO AL VENTO" 2014

DOCG Brunello di Montalcino



Wine Description

Shiny, rich ruby garnet. Intense nose with notes of ripe, dark cherries, cranberries and fine spicy components. Powerful and concentrated in the beginning, shows good concentration, beautiful ripe fruit, slightly drying at the end, looks very young unlike most others. (Falstaff)

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| Wine Type: | still wine red dry |
| Alcohol: | 14.5 % |
| Acid: | 5.5 g/l |
| Residual Sugar: | 0.5 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | 19 years |
| Optimum Drinking Year: | 2019 - 2038 |

Award

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| Falstaff: | 93 |
| Luca Maroni: | 95 |
| Bibenda: | 4 Grappoli |
| VITAE: | 3 Vitae |
| Vinum: | 17,5 |

Vineyard

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| Origin: | Italy, Toscana |
| Quality grade: | DOCG Brunello di Montalcino |
| Site: | Vigna Molino al Vento |
| Varietal: | Sangiovese 100 % 22 years 5000 plants/ha 3000 liter/ha |
| Sea Level: | 450 - 500 m |
| Soil: | stony galestro limestone slate |

Harvest and Maturing

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| Harvest: | handpicked 15 kg cask |
| Grape Sorting: | manual |
| Fermentation: | spontaneous with pied de cuve |
| Malolactic Fermentation: | yes |

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|------------------------------|---|
| Fermentation Process: | délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 18 days |
| Maturing: | 100 % oak barrel 700 L used barrel 24 month(s) 100 % concrete egg 700 L used barrel 12 month(s) 100 % steel tank 500 L 3 month(s) |
| Bottling: | natural cork April 26, 2018 915 bottles |

Product Codes

EAN: 8032130032523

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.

Vintage 2014

Seasonal trend: A very wet winter during which temperatures were well above average, spanning from 2°C and 11.5°C in January, with 132 mm of rainfall. The situation was similar in February, with average temperatures between 6.4°C and 13.5°C and 133 mm of rainfall. There was no frost and not even any snow. Spring began with a March characterised by average rainfall for the time of year, 31 mm, and temperatures above average once again, oscillating between 6.4°C and 13.5°C. September and ripening: The first ten days of September were characterised by abundant rainfall in repeated cycles of 4-5 days, alternating with days of pale sun, with none of the north wind that usually blows at this time of year. This situation continued with less intensity until the 24th of September 2014. Late September brought some beautiful days, but with the reduction of the hours of sunshine and the heavy rainfall at the beginning of September, all the critical issues that can occur with Sangiovese grapes, in terms of skin, colour, extract and intensity, became evident. The first harvesting of the Sangiovese in the parts that enjoy more southerly exposure took place from the 24th to the 27th of September. About 78 mm of rain fell between the 1st and the 24th of September. October: The first twelve days of October were characterised by the same seasonal trend as late September, with sunny days and temperatures above average for the time of year. This enabled many winegrowers to harvest grapes with rich levels of acidity, guaranteeing a good quality vintage. Product characteristics: Vinous red colour, characteristic aromas of fresh red fruit. A good tannic structure in the mouth and an excellent acidic framework. A wine with good persistence in the mouth. (Consorzio Brunello di Montalcino)

Curiosity

The name for the largest cru vineyard 'Poggio Molino al Vento' (de. Windmill on the hill) originates from the wind coming from the sea, which constantly rushes through the vines and was most probably used to operate a windmill in this location.