

BRUNELLO DI MONTALCINO

"CAMPO MARZIO" 2015

DOCG Brunello di Montalcino



Wine Description

Ruby Red with aromas of morello cherry, after cherry compote. On the pallet structured, but also slender tannins with a crisp acidity. Long after taste of almonds, pure elegance, voluminous. The aristocrat with power!

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| Wine Type: | still wine red dry |
| Alcohol: | 15.5 % |
| Residual Sugar: | 1.2 g/l |
| Acid: | 5.5 g/l |
| Certificates: | vegan, organic, bio-dynamic |
| Allergens: | sulfites |
| Drinking Temperature: | 15 - 17 °C |
| Aging Potential: | 19 years |
| Optimum Drinking Year: | 2020 - 2039 |

Award

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| Falstaff: | 96 |
| Winescritic: | 96 |
| Robert Parker: | 94 |
| Vini Buoni d'Italia: | 4 stelle |
| Luca Maroni: | 94 |
| Vinum: | 18,5 |
| Doctor Wine: | 94 |
| Bibenda: | 4 Grappoli |
| VITAE: | 3 Vitae |
| Winescritic: | 96 |
| John Fodera: | 95 |

Vineyard

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| Origin: | Italy, Toscana, Montalcino |
| Quality grade: | DOCG Brunello di Montalcino |
| Site: | Vigna Campo Marzio |
| Varietal: | Sangiovese 100 % 50 years 5000 plants/ha 3000 liter/ha |
| Sea Level: | 450 - 500 m |
| Soil: | stony calcareous loamy |

Harvest and Maturing

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| 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: | 100 % oak barrel 2000 L used barrel 36 month(s) 100 % steel tank 2000 L 1 month(s) |
| Bottling: | natural cork Feb. 27, 2018 2645 bottles Lot Number: L1804 |

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 2015

Seasonal performance: A quite dry winter, with below average rainfall but with average temperatures for the time of year (January min. -3°C and max. 15.5°C). Total rainfall for the month of January 2015: 40 mm. The same seasonal performance was found in February, with min. temperatures -2°C and max. 15.5°C. Total rainfall for the month of February: 95 mm. There was no frost and no snow. Start of spring: March was characterised by average rainfall, with a total of 72 mm. Temperatures remained above average, oscillating between 1.5°C and 20°C at the end of the month. August and ripening : The month of August was characterised by very little rainfall concentrated in the first week. Total rainfall for the month: 48 mm. Higher than average temperatures in the first week were mitigated after rain on the 8th and 9th of August (about 30 mm) and there was an important temperature range, with max. temperatures of 26°-28°C by day and minimums of 15°-16°C by night. This made conditions excellent for aromatic concentration. This situation enabled long ripening, of great importance for both aromas and the quality of tannins. The increase in temperatures at the end of August, with top temperatures reaching as much as 33°-34°C, had an important influence on skins, concentrating the aromas and dry extract. September and harvest: The first week of September was characterised by rain concentrated between the 2nd -3rd -4th and 5th of the month, and another considerable drop in temperatures, which were between max. 25°C and min. 15°C. The temperatures climbed again in the middle of the month, reaching 33°-34°C, accompanied by excellent ventilation from the east. The last ten days of September were characterised by slight rainfall and low temperatures, falling as low as 9°C min. and 18°C max. A total of 48 mm of rain fell in September. The first Sangiovese grapes were harvested between the 15th and 20th of September, in the south / south-easterly area. Product characteristics: Deep winy red colour, with the characteristic bouquet of fresh red fruit. Great tannic structure on the palate, with an excellent acidic framework. A wine with an excellent, lingering aromatic persistency in the nose and in the mouth. (Consorzio Brunello di Montalcino)

Curiosity

Campo Marzio was a war field in ancient Rome and the scene of many great preparations for war. The Cru "Campo Marzio" is our little warrior, the vineyard with the oldest vines and most vintages. A wine with staying power.