

# BRUNELLO DI MONTALCINO "ANEMONE AL SOLE" RISERVA 2015

DOCG Brunello di Montalcino, Riserva



## Wine Description

Ripe and concentrated bouquet with aromas of dark cherry, blackberries and coconut. On the palate intense and juicy tannins, velvety finish.

Wine Type:	still wine   red   dry
Alcohol:	15 %
Residual Sugar:	< 0.5 g/l
Acid:	6.7 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	19 years
Optimum Drinking Year:	2020 - 2039

## Award

Robert Parker:	94
Doctor Wine:	98
Falstaff:	96
James Suckling:	92
Vini Buoni d'Italia:	3 stelle
Winehunter:	rosso
Decanter World Wine Awards (DWWA):	Gold
Luca Maroni:	94

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Anemone
Normal Classification:	Riserva
Varietal:	Sangiovese 100 %   23 years 5000 plants/ha   3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony calcareous loamy

## Harvest and Maturing

Harvest:	handpicked   15 kg cask
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<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 pump over   1 x day   Duration: 18 days
<b>Maturing:</b>	30 %   oak barrel   700 L   new barrel   24 month(s) 70 %   oak barrel   700 L   used barrel   24 month(s) 100 %   concrete tank   1400 L   12 month(s)
<b>Bottling:</b>	natural cork   May 18, 2018   1900 bottles

## 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 -3 rd -4 th 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**

The name of this cru location is derived from anemos (gr. for wind) and sole (it. for sun). Here the hot south-east Scirocco wind blows through the vineyard.