

BRUNELLO DI MONTALCINO 2015

DOCG Brunello di Montalcino



Wine Description

Bright ruby red, in the nose aromas of eucalyptus, liquorice, raspberry and black pepper. Well integrated tannins with a nice acidity. A Brunello with tremendous juiciness. The allrounder with durability!

Wine Type:	still wine red dry
Alcohol:	15 %
Residual Sugar:	1.3 g/l
Acid:	5.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2020 - 2040

Award

Robert Parker:	93
Falstaff:	93
Luca Maroni:	94
Decanter World Wine Awards (DWWA):	Silver
Vini Buoni d'Italia:	3 stelle
VITAE:	3 Vitae
Jancis Robinson:	17
Winescritic:	93
John Fodera:	92

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal:	Sangiovese 100 % 23 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

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: 19 days
Maturing:	80 % barrel 3200 L used barrel 18 month(s) 20 % tonneau 500 L more than 2 years 18 month(s) 100 % big oak barrel 8400 L used barrel 11 month(s) 100 % steel tank 5000 L 1 month(s)
Bottling:	natural cork April 24, 2018 8260 bottles Lot Number: L1804 natural cork June 1, 2020 10600 bottles

Product Codes

EAN: 8032130032493

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 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)