

# ROSSO DI MONTALCINO 2015

DOC Rosso di Montalcino



## Wine Description

Ruby red. Ethereal notes together with violet, forest floor, licorice, plum, spices and tobacco. Lively acidity and strong yet silky tannins. Pleasant final, long, dry and persistent. In traditional combination with meat dishes, but also with pecorino cheese and plates served with "new" olive oil, fresh from the oilmill.

<b>Wine Type:</b>	still wine   red   dry
<b>Residual Sugar:</b>	0.5 g/l
<b>Alcohol:</b>	0 %
<b>Acid:</b>	5.6 g/l
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	16 - 18 °C
<b>Aging Potential:</b>	12 years
<b>Optimum Drinking Year:</b>	2016 - 2028

## Award

<b>Robert Parker:</b>	91
<b>VITAE:</b>	3 Vitae

## Vineyard

<b>Origin:</b>	Italy, Toscana, Montalcino
<b>Quality grade:</b>	DOC Rosso di Montalcino
<b>Site:</b>	Pian Ginestra, Macchiese, Fior Meliloto, Campo Levante
<b>Varietal:</b>	Sangiovese 100 %   21 years 5000 plants/ha   5500 liter/ha
<b>Sea Level:</b>	450 - 500 m

## Harvest and Maturing

<b>Harvest:</b>	handpicked   16 kg cask
<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: 14 days

**Maturing:** 70 % | barrel | 3200 L | used barrel | 18 month(s) | Sangiovese  
30 % | tonneau | 500 L | used barrel | 18 month(s) | Sangiovese  
100 % | steel tank | 10000 L | 1 month(s) | Sangiovese

**Bottling:** natural cork | April 6, 2017 | 1889 bottles | Lot Number: L1704  
natural cork | July 24, 2017 | 7632 bottles | Lot Number: L1707  
natural cork | March 9, 2018 | 5938 bottles | Lot Number: L1803

## Product Codes

EAN: 8032130031045

## curiosity

In 1984 this wine got the DOC classification, thanks to its popularity among wine lovers. Over the years it has become an "alter ego" of Brunello, but in a less elaborate way, both from the point of view of price and the type of wine.

## Food pairing

Traditionally in combination with meat dishes, but also with pecorino cheese and plates serves with "new" olive oil, fresh from the oil mill.

## 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)