

BRUNELLO DI MONTALCINO "FIOR DI MELILOTO" 2016

DOCG Brunello di Montalcino



Wine Description

Cassis, sage and white chocolate aromas. On the palate really elegant with a nice acidity. Long lasting tannins with a velvety finish.

Wine Type:	still wine red dry
Alcohol:	14.5 %
Residual Sugar:	< 0.5 g/l
Acid:	6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2021 - 2040

Award

Robert Parker:	95
The Wine Enthusiast:	90
Falstaff:	91
Jancis Robinson:	17
Jeb Dunnock:	94
James Suckling:	93
Weinwiser:	17,5
Vini Buoni d'Italia:	corona
Luca Maroni:	92

Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Meliloto
Varietal:	Sangiovese 100 % 24 years 5000 plants/ha 3000 liter/ha
Sea Level:	450 - 500 m
Soil:	galestro limestone slate sand lime little

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 - 1 x day Duration: 18 days
Maturing:	100 % large wooden barrel 2000 L used barrel 24 month(s) 100 % concrete tank 2000 L 9 month(s) 100 % large wooden barrel 2000 L used barrel 4 month(s)
Bottling:	natural cork June 27, 2019 2600 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 2016

Seasonal trend: The closing months of 2015 were rather dry, with practically no rainfall at all in December. Precipitations resumed in the new year, recording 120 mm over the month. Temperatures in January were average for the time of year, recording minimums of - 6°C and peaks of around 10°C. February enjoyed a similar seasonal trend, with night-time temperatures always around zero and peaks of about 10°C. Total rainfall in February: 150 mm. There was almost no snow at all, with just one very light episode on the 20th of January. Early spring: March was characterised by average rainfall for the period, with a total of about 70 mm. Temperatures were within the average seasonal range with fluctuations between - 2°C and 15°C. August and ripening: The month of August was characterised by little rain, concentrated at the beginning and end of the month, for a total of about 70 mm. There was an important temperature range, with maximum temperatures of 26°-28°C, with peaks of 32°C during the day and minimum temperatures of 15°-16°C at night, falling in some cases as far as 12°C. Ripening was therefore slow, which is very important for both the aromas and the quality of the tannins. The important temperature ranges also influenced the ripening of the skins, concentrating the aromas and dry extract, ideal characteristics for excellent quality production. September and harvest: The first week of September recorded just one day of rain, on the 6 th, when about 15 mm of rain fell. Rainfall then resumed in the middle of the month, recording about 80 mm between the 16th and 20th. Maximum temperatures remained close to 30°C in the first half of the month, before falling to an average of 25°C in the second half. The night-time temperature range remained significant, with monthly average temperatures below 15°C. These conditions, combined with good ventilation, allowed a healthy grape harvest with important organoleptic characteristics. The first harvesting operations took place around the middle of the month, in the south-west area. Product characteristics: Deep vinous red colour, characteristic bouquet of fresh red fruit. Palate with an excellent tannic structure and acid content; lingering aromatic persistency in the nose and mouth, with evident elegance and mineral sensations. Elements of outstanding longevity. (Consorzio Brunello di Montalcino)

Curiosity

The Cru “Fior di Meliloto” (en. Sweet yellow clover) is appropriately named as the wine produced from this vineyard - the most flowery, fruity character of all the dynamic crus.