

# BRUNELLO DI MONTALCINO 2017

DOCG Brunello di Montalcino



## Wine Description

Bright ruby red, in the nose aromas of cassis and dark berries. Great tannin structure with a nice acidity. A Brunello with tremendous juiciness. The allrounder with durability!

Wine Type:	still wine   red   dry
Alcohol:	14.5 %
Residual Sugar:	0 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:	2022 - 2042

## Award

Robert Parker:	93
Decanter World Wine Awards (DWWA):	Silver
James Suckling:	93

## Vineyard

Origin:	Italy, Toscana, Montalcino
Quality grade:	DOCG Brunello di Montalcino
Site:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Varietal:	Sangiovese 100 %   25 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

<b>Fermentation Process:</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 x day   Duration: 19 days
<b>Maturing:</b>	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   18 month(s) 100 %   steel tank   5000 L   1 month(s)
<b>Bottling:</b>	natural cork   Aug. 3, 2021   22115 bottles

## 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 2017

Seasonal trend: The year began with a January with very little rain, reflecting the rainfall in December 2016. Throughout the month of January there was just 20 mm of rainfall. Temperatures were average, falling as low as -7° and reaching above 10°C on some occasions. Average temperatures for the month ranged from -3° to 7°. February continued to record low rainfall, with about 50 mm in the whole month. Temperatures were above average; there were a few rare cases where the temperatures fell below 0°, with highs that, in some cases, reached 14 degrees. March recorded approximately 30 mm of rain, with maximum temperatures reaching 20°C at the beginning of spring. August and ripening: The month of August was characterised by little rain, concentrated around the 13th, with a total of about 10 mm. Temperatures were high, especially in the first part of the month. After the storm on August 13th, the maximum averages remained at 30°C, while the minimums were between 15 and 17°C. The temperature range during this part of the month allowed adequate ripening, with good pigmentation of the skins, concentrating the aromas and dry extract, which are ideal characteristics for the production of high-quality grapes. September and harvest: September began with maximum temperatures of around 27°C and heavy rainfall. The combination of the two factors - moderate temperatures and rainfall - prevented the risk of the grapes ripening too fast in the final stages, allowing a gradual but above all balanced stabilisation of the anthocyanins and aromas. Day/night temperature differences remained significant, always between 12 and 15°C. These conditions, combined with good ventilation, allowed the harvesting of healthy grapes with important organoleptic characteristics. Harvesting began in the south-west in the first half of the month. The constant lack of rainfall resulted in grapes smaller than usual, and with lower weight, but it also drastically reduced the presence of plant diseases, downy mildew and powdery mildew in particular. This meant that less intervention was required in terms of plant health and the grapes were perfectly healthy. Product characteristics: Deep vinous red colour, characteristic scents of fresh red fruit; the palate presents an important tannic structure, associated with excellent acidity; excellent and lingering aromatic persistence both on the nose and in the mouth, with significant characteristics of elegance and minerality. (Consorzio Brunello di Montalcino)