

BRUNELLO DI MONTALCINO VIGNA "POGGIO MOLINO AL VENTO" RISERVA 2019

DOCG Brunello di Montalcino, Riserva



Wine Description

Loads of stony, mineral notes on the nose. On the palate rich, yet savory rather than sweetly fruity. Impressive intensity and body with fresh tannins, but good fruit balance. A captivating and very distinctive Brunello. Give it a little time to soften.

Wine Type:	still wine red dry
Alcohol:	15 %
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:	2024 - 2043

Award

James Suckling:	95
Ian D'Agata:	93 +
Guida Bio:	Foglia d'Oro
Vinous:	91

Vineyard

Origin:	Italy, Toscana
Quality grade:	DOCG Brunello di Montalcino
Site:	Vigna Molino al Vento
Normal Classification:	Riserva
Varietal:	Sangiovese 100 % 27 years 5000 plants/ha 3000 liter/ha
Sea Level:	450 - 500 m
Soil:	stony galestro limestone slate

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: 18 days

Maturing:	#1 35 % tonneau 500 L used barrel 12 month(s)
	#1 25 % tonneau 500 L new barrel 12 month(s)
	#1 40 % large wooden barrel 1500 L used barrel 12 month(s)
	#2 100 % large wooden barrel 3200 L used barrel 24 month(s)
Bottling:	#3 100 % steel tank 3200 L 2 month(s)
	natural cork

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.

Curiosity

The name for the largest cru vineyard 'Poggio Molino al Vento' (de. Windmill on the hill) originates from the wind coming from the sea, which constantly rushes through the vines and was most probably used to operate a windmill in this location.

Vintage 2019

Seasonal trend: Winter with temperatures slightly above the average for recent years; only minimum temperatures were below zero, concentrated mainly in the first half of January. Rainfall concentrated between 18 and 25 January and the first five days of February, for a total of about 70 mm over the two months. Budding took place at the usual time, with rainfall of around 100 mm and average temperatures of around 10°C in March, April and May. The seasonal trend during these months led to a vegetative slowing down of about two weeks. There was no significant rainfall in June and July, except for a major phenomenon at the end of July, with about 70 mm in two days. Average temperatures during the two months were between 20°C and 25°C, with peaks of 35°C on just two days. No precipitation was recorded in August, apart from around the 25th of the month, with a total of 20 mm; temperatures were within the usual range, with maximums between 30 and 35°C. Thanks to the accumulated water reserves and temperatures that never reached excessively high peaks, the foliage remained more or less intact and efficient. All this allowed the slow and even ripening of the grapes, ideal for obtaining perfect phenolic and technological maturity. As well as delaying the harvest, rain during the first week of September also allowed the containment of the alcohol content of the grapes. Product characteristics: the Sangiovese grapes were in excellent health. The wines produced are characterised by elegance and finesse, with balanced tannins, clearly defined bouquets and distinct primary aromas.

(Consorzio Brunello di Montalcino)