

# BRUNELLO DI MONTALCINO 2019

DOCG Brunello di Montalcino



## Wine Description

Spicy oak perfectly integrated, aromas of black cherry, pie crust, and orange peel. Full body with ultra-fine, powdery tannins. The palate fruity yet savory, vivid, and endless. A light and vibrant mouthfeel. "Best ever?" (James Suckling)

Wine Type:	still wine   red   dry
Alcohol:	14.5 %
Acid:	5.82 g/l
Residual Sugar:	< 0.5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	20 years
Optimum Drinking Year:	2024 - 2044

## Award

Winescritic:	95
Intravino:	92
James Suckling:	96
Jancis Robinson:	17,5
Tony Wood:	94
Ian D'Agata:	92
Robert Parker:	94+
Decanter:	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 %   27 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

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<b>Harvest:</b>	handpicked   15 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: 19 days
<b>Maturing:</b>	#1   100 %   barrel   2000 - 30000 L   used barrel   36 month(s) #2   50 %   oak barrel   1500 L   used barrel   12 month(s) #2   50 %   stainless steel tank   1500 L   12 month(s) #3   100 %   steel tank   30000 L   2 month(s)
<b>Bottling:</b>	natural cork   May 12, 2023

## 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 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)