



Brunello di Montalcino 2008



Appellation: Brunello di Montalcino D.O.C.G

Grape varieties: Sangiovese 100%

The territory: Montalcino

Vineyard location: San Polo and Montluc, approximately 9.00 hectares (22.24 acres)

Altitude: 450 metres (1,476 feet) above sea level

Exposure: South-South/West

Soil characteristic: Rich in calcium and clay

Training system: Spurred cordon

Planting dates: 1990-2000

Density of the vineyards: 4,000/7,000 vines/Ha (1,618/2,832 vines/acre)

Vinification and ageing

Harvest: Grapes are hand harvested in small 17 kgs crates towards the end of September

Vinification: After careful selection of the berries, soft crushing of the grapes

Fermentation: In concrete tanks

Fermentation temperature: 28/30°C (82/86°F)

Length of fermentation: 20/22 days

Ageing: 24 months in new, medium toasted French oak tonneaux; lengthy bottle-ageing before release on the market

Analytical data

Alcohol content: 13.7% Vol

Total acidity: 5.4 g/l

Residual sugars: 1.0 g/l

Dry extract: 30.2 g/l

Free SO₂: 23 mg/l

Total SO₂: 91 mg/l

pH 3.68

Vintage characteristics

The 2008 harvest was carried out in ideal weather conditions. After a rather wet but not particularly cold winter, spring was quite normal, both in terms of temperatures and rainfall. Intervals of rain continued until mid-June, while higher temperatures in June and July alternated with cooler temperatures and further showers.

Vintage rating ****

Tasting notes

Intense ruby red in colour with garnet hues, clear and glossy. The bouquet shows typical aromas of violets and small red berries, followed by subtle nuances of forest undergrowth, aromatic wood, a touch of vanilla and jammy mixed fruit followed by subtle hints of coffee. It is intense, persistent, broad and ethereal. Full-bodied and warm on the palate, with a densely-woven texture and robust body, while the finish is persistent with rounded tannins. The terroir produces a Brunello with a capacity for lengthy ageing. Patient cellaring will further enhance the wine inside the bottle.

Food pairings

The wine's elegance and harmonious personality allow it to pair well with highly-structured cuisine such as red meats and game, also when accompanied by mushrooms and truffles. It is ideal with matured cheeses such as Parmigiano Reggiano and Tuscan pecorino.

Serve in large glasses at 18-20°C (65-68°F), opening the bottle two hours prior to consumption.



750 ml 1.5 Lt 3 Lt