

BRUNELLO DI MONTALCINO 2013



Appellation: Brunello di Montalcino D.O.C.G.
Grape varieties: Sangiovese 100%

The territory: Montalcino

Vineyard location: San Polo and Montluc - approximately 9 hectares (22.2 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)

Yield: 34 hl/ha (13 hl/ac)

Vinification and ageing

Harvest: Grapes are hand harvested in small 17 kg 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

Malolactic fermentation: in 500 litres tonneaux

Ageing: 24 months in medium toasted 500-litre tonneaux, some new and some second use. This is followed by an ageing of at least 6 months in bottle before it is released onto the market.

Analytical data

Alcohol content: 14.13% Vol

Total acidity: 5.7 g/l

Residual sugars: 0.5 g/l

Dry extract: 30 g/l

pH 3.4

Vintage characteristics

The number of clusters was ideal and not excessive. A cool, wet spring delayed flowering by a few days, thus delaying the expected harvest period by at least one week.

An ideal summer that was hot but never scorching allowed veraison to proceed evenly and quickly. The bunches were sparse and well positioned and there was no need for thinning except in some areas of more vigorous than average growth. September began with abundant rainfall which cooled down the vineyards and replenished water reserves, thus enabling the Sangiovese grapes to achieve full ripeness. The beginning of the harvest, in the last few days of September, took place in ideal conditions. Fresh – almost cold – nights allowed the grapes to reach the cellar at low temperatures, while the warm, sunny days enabled the later-ripening vineyards to ripen fully. This vintage was a bit ‘old style’, with a decidedly late-harvest compared to the norm in recent years. Even the wines are reminiscent of a more traditional style: acidity, finesse and elegance are the characteristics that will underpin this vintage, which is also perfectly suited to prolonged ageing.

Vintage rating ****

Tasting notes

Intense ruby red in colour with garnet hues, clear and glossy. The bouquet exhibits typical aromas of violets and small red berries. Subtle nuances of forest undergrowth, aromatic wood, a touch of vanilla and jammy mixed fruit then give way to subtle hints of coffee. This Brunello is intense, persistent, broad and heady. Full-bodied and warm on the palate, with a densely-woven texture and robust body, it has a persistent finish with well-rounded tannins. The particular features of the terroir at San Polo produce a Brunello with a capacity for lengthy ageing, while patient cellaring enhances the wine during ageing in the bottle.

Food pairings

The elegance and harmonious personality of this wine enables it to pair extremely well with highly-structured cuisine such as red meats and game, as well as with 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) to fully enjoy its aromas, opening the bottle two hours before drinking.

