



BRUNELLO DI MONTALCINO 2004 D.O.C.G.

Grape variety: 100% Sangiovese

Estate: family-run

Vineyard age : 16-36 years

The vineyards are situated on the North east slope

Average altitude of vineyards: 400 m above sea-level

Main soil type of the vineyards: Sand plateau

Vineyards and vine-growing techniques: The vineyards density is of 4000/4500 vines per hectare, bilateral cordon-spur training and interrow grassing.



Date of harvest: the end of September

Vinification and aging techniques: Grapes are hand-picked; fermentation take places in stainless steel vats with frequent pumpovers, for 30 days to favour the extraction. Soft pressing, malolactic fermentation is in stainless steel. In January the wine is transferred into barriques for 20% and 32 Hl barrels for 80%, where it is kept for 36 months.

Alcool	ml/100ml	14.03
Estratto secco totale	g/l	32.60
Acidità totale	g/l	5.79

Fermentation temperature: 30°C

20% French oak barriques

80% Slavonian oak barrels

Bottling: 29-07-2009

6 months in bottle before release

Production:

9233 bottles (lt. 0.75)

30 bottles (lt. 1.50)

10 bottles (lt. 3.00)

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