

SAN FILIPPO  
MONTALCINO

**LE LUCÉRE**  
**BRUNELLO DI MONTALCINO**  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**2017**



The colour is ruby red with reflexes verging on garnet. The perfume is intense, fine and elegant, with notes of cherries preserved in alcohol, enriched with spices redolent of cinnamon and cloves. On the palate it explodes in all its fineness and elegance thanks to the dense and silky tannins. Excellent body that renders the flavour harmonious and persistent. Excellent nose-mouth correspondence.

### **JAMESSUCKLING.COM - 100 pts vintage 2015**

"Decadent aromas of ripe fruit, such as plums and peaches with black truffles and porcini mushrooms. Full body, with layers of ripe fruit and round and chewy tannins. Lots of chocolate and fresh mushroom at the finish. A thoroughly terroir-driven red. Try after 2022." - J.S.

## **DATA SHEET**

**Name:** BRUNELLO DI MONTALCINO DOCG

**Production area:** Montalcino

**Altitude:** 270/310 metres a.s.l.

**Type of soil:** of Eocene origin, clayey, calcareous with shale and fossil fragments

**Exposure:** east and north

**Planting density:** from around 4.650 to 4.800 plants/hectare

**Training system:** unilateral cordon spur

**Grape variety:** Sangiovese Grosso

**Rootstock:** 420 A, 110 R and 775 P

**Harvesting period:** first ten days of October

**Grape yield per hectare:** 6 tons per hectare

**Vinification:** fermentation in stainless steel at controlled temperature

**Maceration:** cold pre-maceration 2 days at 10°C - 10/12 days at 26/28°C

**Malolactic fermentation:** in vats of cement and stainless steel

**Ageing:** 24/28 months in barrels and barriques

**Refinement in the bottle:** 10 months

**Bottles produced:** 15.000

**Alcol:** 14,5