

SAN FILIPPO
MONTALCINO

LE LUCÉRE - RISERVA
BRUNELLO DI MONTALCINO
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
2016



The colour is ruby red with nuances tending to garnet. The intense, fine and complex perfume develops on notes of Morello cherry enhanced by a background note of spices, mostly cinnamon and cloves. On the palate, the initial tactile phase in which we can appreciate the structure, fullness and roundness, is followed by a persistent finish assured by the dense and silky tannic weft and a harmonious return of the olfactory end-notes.

JAMESSUCKLING.COM - 100 pts vintage 2010

"Amazing young Brunello with superb concentration and depth. Full body, chewy yet polished tannins and mineral, oyster shell and blueberry flavors. Goes on for minutes. Leave it until 2020 to open. A triumph." - J.S.

DATA SHEET

Selection of the best grapes harvested in mid-October and vinified in stainless steel tanks.

Cold pre-maceration 10°C: 3 days (during which two punchdowns a day are performed in oxygen-free conditions)

Hot maceration at 28/30°C: approx. 10 days (during which punchdowns and pumping-overs in the air are alternated)

Length of alcoholic fermentation: 15/17 days (at controlled temperature)

Malolactic fermentation: in vats of cement

Ageing: in wood (partly barriques, partly barrels) for 34 months. During this period the wine is racked and blended every 4 months

Refinement in the bottle: 16 months

Alcol: 14,5