



BRUNELLO DI MONTALCINO  
DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
**2015**

The colour is ruby red with a slight tendency to garnet. The perfume is intense and complex, spicy, with dominant notes of Amarena cherry. The olfactory phase continues on the palate. The flavour is full, harmonious and persistent, with dense and silky tannins.

**JAMESSUCKLING.COM - 98 pts**

*“The transparency of fruit to this wine is so pretty with sliced black cherries and orange peel. Fresh and aromatic. Full body. Tight and polished with ultra-fine tannins and an intense and focused finish. A beauty. Drink after 2022.”*

**WINE SPECTATOR'S – 95 pts**

*“Fruity and elegant, with cherry, strawberry, floral and mineral notes plying the lacy texture. Shows terrific balance and complexity. There is no shortage of structure and the finish blazes a path to glory. Best from 2022 through 2042.” – Bruce Sanderson*

**DATA SHEET**

**Name:** BRUNELLO DI MONTALCINO DOCG

**Production area:** Montalcino

**Altitude:** from 240 to 300 metres a.s.l.

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

**Exposure:** north, north-east

**Planting density:** 4.650 plants/hectare

**Training system:** unilateral and bilateral cordon spur

**Grape variety:** Sangiovese Grosso

**Rootstock:** 110 R and 420 A

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

**Grape yield per hectare:** 7 tons per hectare

**Vinification:** Fermentation in stainless steel tanks at controlled temperature

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

**Malolactic fermentation:** in tanks of cement, stainless steel

**Ageing:** 24/28 months in big cask

**Refinement in the bottle:** 10 months

**Bottles produced:** 15.000