

Brunello Di Montalcino, 2015

Docg Brunello Di Montalcino



Descripción del Vino

Bright ruby red, in the nose aromas of eucalyptus, liquorice, raspberry and black pepper. Well integrated tannins with a nice acidity. A Brunello with tremendous juiciness. The allrounder with durability!

Tipo de Vino:	vino tranquilo, tinto, seco
Alcohol:	15%
Azúcar Residual:	1.3g/l
Acido:	5.6g/l
Certificados:	vegan, organic, La Renaissance des Appellations, bio-dynamic
Alérgenos:	sulfitos
Temperatura de Consumo:	15 - 17 °C
Potencial de Maduración:	20 años
Año óptimo de consumo:	2020 - 2040

Premio

Robert Parker:	93
Falstaff:	93
Luca Maroni:	94
Decanter World Wine Awards (DWAA):	Silber
Vini Buoni d'Italia:	3 stelle
VITAE:	3 Vitae
Jancis Robinson:	17
Winescritic:	93

Viñedo

Origen:	Italia, Toscana
Classification Quality grade:	DOCG Brunello di Montalcino
Zona:	Ramerino, Aromatica, Levante, Rosa dei Venti, Anemone e Macchiese
Cepa:	Sangiovese 100 %
Edad de la Cepa:	23 años
Densidad de la Planta:	5000 plantas/hectárea
Producción de la Cepa:	4000 litros/hectárea

Nivel del Mar:	450 - 500 m
suelo:	pizarra caliza de Galestro

cosecha y maduración

Tipo de vendimia:	vendimia manual, 15 kg tonel
clasificación de la uva:	manual
Fermentación:	fermentacion con Pied de Cuva
Fermentación Maloláctica:	sí
Proceso de fermentación:	délestage 1 - 3 días Duración: 5 días
	bombear sobre 1 días Duración: 19 dias
Maduración:	80 % barrica 3200 L barrica de segunda mano 18 meses
	20 % tonneau 500 L más de 2 años 18 meses
	100 % barrica de roble grande 8400 L barrica de segunda mano 11 meses
	100 % cuba de acero 5000 L 1 meses
Embotellado:	24 abril 2018 8260 botellas
tapón:	corcho natural
número:	L1804
	1 junio 2020 10600 botellas
tapón:	corcho natural

curiosity

The residents of Montalcino "ilcinesi" called the wine Bruno (brown), since the wine had an intense brownish colour. Over centuries Bruno became Brunello.

Food pairing

Ideal with red meat like "Fiorentina" or matured cheeses like Pecorino.

Vintage 2015

Seasonal performance: A quite dry winter, with below average rainfall but with average temperatures for the time of year (January min. -3°C and max. 15.5°C). Total rainfall for the month of January 2015: 40 mm. The same seasonal performance was found in February, with min. temperatures -2°C and max. 15.5°C. Total rainfall for the month of February: 95 mm. There was no frost and no snow. Start of spring: March was characterised by average rainfall, with a total of 72 mm. Temperatures remained above average, oscillating between 1.5°C and 20°C at the end of the month. August and ripening : The month of August was characterised by very little rainfall concentrated in the first week. Total rainfall for the month: 48 mm. Higher than average temperatures in the first week were mitigated after rain on the 8th and 9th of August (about 30 mm) and there was an important temperature range, with max. temperatures of 26°-28°C by day and minimums of 15°-16°C by night. This made conditions excellent for aromatic concentration. This situation enabled long ripening, of great importance for both aromas and the quality of tannins. The increase in temperatures at the end of August, with top temperatures reaching as much as 33°-34°C, had an important influence on skins, concentrating the aromas and dry extract. September and harvest: The first week of September was characterised by rain concentrated between the 2nd -3 rd -4 th and 5th of the month, and another considerable drop in temperatures, which were between max. 25°C and min. 15°C. The temperatures climbed again in the middle of the month, reaching 33°-34°C, accompanied by excellent ventilation from the east. The last ten days of September were characterised by slight rainfall and low temperatures, falling as low as 9°C min. and 18°C max. A total of 48 mm of rain fell in September. The first Sangiovese grapes were harvested between the 15th and 20th of September, in the south / south-easterly area. Product characteristics: Deep winy red colour, with the characteristic bouquet of fresh red fruit. Great tannic structure on the palate, with an excellent acidic framework. A wine with an excellent, lingering aromatic persistency in the nose and in the mouth. (Consorzio Brunello di Montalcino)

Contactos

TENUTA CORTE PAVONE

Località Corte Pavone | 53024 | Montalcino | Italia

lo@cker.it | www.loacker.bio |  | 

TENUTA CORTE PAVONE / BRUNELLO DI MONTALCINO DOCG Brunello di Montalcino, 2015