



### Brunello di Montalcino Riserva DOCG

2013

Vineyard location	Podernovone, altitude of 500 m south-western exposure, planted in 1998.
	Canalicchio, altitude of 250 m north-western exposure, planted in 1989
Soils	Galestro, schist, limestone, sand, white clay
Training system	Cordon trained, spur pruned
Number of vines per hectare	4'500 vines
Harvest	Hand-picked, in boxes, from September 25th
Fermentation temperature	28°C for 5–6 days
Length of maceration	25–30 days a 32°C
Ageing	34 months in Slavonian oak casks of 25/30 hl
Bottling	18 December 2017
Production	3'026 bottles 0.75l, 120 magnums 1.5l, 10 double magnums 3.0l
Bottle size	0.75l, 1.5l, 3.0l
Grape variety	100% Sangiovese
Alcohol	13.5%
Total acidity	5.5 gr/l
Residual sugar	0.5 gr/l
Dry extract	28.2 gr/l
	<i>The vintage 2013 was balanced in terms of rainfall and temperatures. Beginning with fairly frequent rainfalls in the spring and some fairly cold days in the first days of June which delayed the flowering phase and fruit setting, accumulating the seasonal delay perhaps in 8–10 days. However, a very balanced end of summer and September, in temperatures and rainfall, provided the conditions to recover and gave grapes with important phenolic ripeness.</i>
Tasting Note	Brilliant ruby colour, with concentrated notes of sour cherries, red berries, subtle black spice, with a delicate floral lift and blonde tobacco. A rich but elegant palate, shows great depth with potent but fine tannic structure. Let it settle and enjoy its noteworthy potential to develop further complexity until 2045.