



BRUNELLO DI MONTALCINO DOCG RISERVA 2006

Grapes	<i>Sangiovese</i>
Production area	<i>Montalcino - Loc. Castelnuovo dell'Abate</i>
Vineyard name	<i>Pian Bossolino</i>
Surface in Ha	<i>3,1</i>
Exposure	<i>South-East</i>
Altitude (meter)	<i>350</i>
Type of soil	<i>Galestro</i>
Cultivation system	<i>Spurred cordon</i>
Cultivation density in plants per Ha	<i>7.000</i>
Grape yield of each plant in kg.	<i>0,7</i>
Date of harvest	<i>October 2nd</i>
Type of fermentation vats	<i>Slavonian oak casks</i>
Fermentation temperature	<i>28 °C maximum</i>
Fermentation and maceration time	<i>15 days</i>
Operations during maceration	<i>Pump over and delestage</i>
Type of yeasts	<i>Selected</i>
Type and capacity of ageing casks	<i>12 months in French oak 5 hl new and second use; 12 months in Slavonian oak 80 hl</i>
Ageing time	<i>24 months in wood, 6 months in steel, 30 months in bottle before releasing</i>
Number of bottles produced	<i>10.000</i>

Tasting notes

The wine has a deep ruby red colour, aroma with notes of red fruit, spices and tobacco; velvety and complex on the palate with fragrant tannins and excellent sapidity; long persistence.

