



# Brunello di Montalcino

## Riserva

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2016

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Our Brunello Riserva is a selection of grapes from a single vineyard. Not made each year, these perfect Sangiovese, have a similar winemaking and ageing process as our Brunello. The ideal maturity of the tannins from the skins, will carry with time a complex contrast between structure and elegance. The minimum required of ageing time is 6 years before release. Going further, kept in a private cellar, our Riservas will reveal a unique longevity of freshness.

**VINTAGE**

2016

**DESIGNATION OF ORIGIN**

DOCG

**GRAPE VARIETIES**

Sangiovese

**PRODUCTION AREA**

Montalcino · Loc. Castelnuovo dell'Abate

**VINEYARD NAME**

Pian Bossolino

**SURFACE**

3.1 HA

**EXPOSURE**

South-East

**ALTITUDE (METER)**

360

**SOIL**

Clay Loam-Galestro

**CULTIVATION SYSTEM**

Spurred cordon

**CULTIVATION DENSITY IN PLANTS PER HA**

7.000

**PERIOD OF HARVEST:**

October 6th

**TYPE OF FERMENTATION VATS**

Slavonian oak casks

**FERMENTATION TEMPERATURE**

Max 25°C

**FERMENTATION AND MACERATION TIME**

22 days

**OPERATIONS DURING MACERATION**

Pump over and delestage

**TYPE OF YEASTS**

Selected

**TYPE AND CAPACITY OF AGEING CASKS**

French oak 26 hl

**AGEING TIME**

24 months in wood, 4 months in steel, 18 months in bottle before releasing

**NUMBER OF BOTTLES PRODUCED**

3 100



**GRAPE YIELD OF EACH PLANT**  
0,8KG