



# BRUNELLO DI MONTALCINO

## 2018

*Denominazione di Origine Controllata e Garantita*

### THE WINE

Sanlorenzo's finest grapes are devoted to a very fine Brunello di Montalcino, the result is a perfect combination of terroir, vineyard and winemaking. It is an incredibly elegant and intense wine, able to express itself at its best over time. It is vinified in stainless steel vats at controlled temperature and then aged in wooden barrels. After bottling the wine ages 4 months before it is released on the market. After five years this wine has a great variety in its bouquet and an unique combination of tastes that unveil with great effect. The colour is dark garnet red, the wine's bouquet is generous with hints of dry flowers, spices and ripe fruit. The wine has a great structure, good tannins of perfect extraction and a long finish. This Brunello is best paired with game, Fiorentina and Tagliata steak and aged pecorino cheese.

### DESCRIPTION OF THE YEAR

The 2018 is considered a cold and rainy year, winter and spring have been characterized by heavy rains until June and it was abundant even in the end of August it was dry and hot. Temperatures were often below average and it was never heat peaks, only the month of July was more constant while September had lower temperatures. The vines had a good growth in June, but with a marked delay due to low temperatures, budding was in mid-April and flowering a nice may. The stable weather in July facilitated the beginning of the veraison, but the rains at the end of August and the beginning of September slowed down the maturation. Luckily the end of September was dry and I felt maturity. Harvest date October 4 with excellent quality.

**Location:**

Montalcino, Toscana

**Grape:**

100% Sangiovese

**Name:**

Brunello di Montalcino D.O.C.G.

**The vineyards:**

are located in the southwestern area of Montalcino at 500 meters above sea level. They are 5 to 25 years old. Production per hectare from 35 to 60 quintals per hectare.

**Harvest date:**

4<sup>th</sup> October 2018

**Maceration on the skins:**

Approximately 25 days

**Fermentation and aging:**

Fermentation in steel tanks at a controlled temperature, followed by about three years of aging in large oak barrels (30-35 hl).

**Production:**

11.400 bottles

**Technical information:**

Sugar residue - 0g  
Total sulfur - 63 mg/l  
Alcohol - 15%

**Type of vintage:**

Similar vintages: 2012 - 2018

**Certified organic**

Where