



# BRUNELLO DI MONTALCINO 2015

*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

An easy year, everything started in the right time, starting from April with the first shoots that came out in the middle of the month. Few rains and in any case after many days have characterized all the vegetative development of the plants, greatly facilitating the prevention of late blight and with few treatments we managed to arrive in July. Flowering began in late May and thanks to the good season it arrived quickly for fruit set. Hot July brought the plants close to stress but by managing the land well and some providential rains they avoided problems. August with veraison started towards the beginning of the month lasted for twenty days; end of the month with some rains and slightly lower temperatures. Good and dry September with average temperatures brought the grapes to a good sugar content already in the middle of the month, perhaps too quickly considering that the maturation of the skins and the seeds was back. We were in no hurry to harvest despite the high sugars, the grapes had perfect acidity and an excellent maturity of both the skins and the pips was reached. Harvest from 5th to 7th October.

**Location:**

Montalcino, Toscana

**Grape:**

100% Sangiovese

**Name:**

Brunello di Montalcino DOCG

**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:**

5<sup>th</sup> - 7<sup>th</sup> October 2015

**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:**

14000 bottles

**Technical information:**

Sugar residue - 0g  
Total sulfur - 72 mg/l  
Alcohol - 15.5%

**Type of vintage:**

Warm - Similar vintages: 2012 / 2007

**Certified organic**

Where