



# BRUNELLO DI MONTALCINO 2016

*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

Year 2016 good and abundant!! Started with the best auspices of a hot March and April that made the screws revive two weeks in advance. Fresh and rainy May and June have restored the right balance for a bloom that started at the right time of late May. July and August warm but not too much allowed a good grape vortex and the picking started in early August brought the grapes to a very advanced stage already at the end of the month. A balanced September allowed the right evolution of the clusters that were harvested on October 4 and 5.

### 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:

4<sup>th</sup> - 5<sup>th</sup> october 2016

### 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:

13000 bottles

### Technical information:

Sugar residue - 0g  
Total sulfur -61 mg/l  
Alcohol - 15%

### Type of vintage:

Warm but balanced vintage - Similar vintages: 2010

### Certified organic



Where