



# BRUNELLO DI MONTALCINO BRAMANTE 2012

*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

Production below average, about 30 quintals per hectare, decent quality. Considerations: it was not an easy vintage, extreme cold in February, little rain in spring, an intense hailstorm on May 30 and a hot summer led to fears for the quality and the quantity of the crop. In September, the rains brought new life and hope, but now the grapes were small and few and the production was limited, fortunately, the quality was not compromised and there are good prospects for the Brunello 2012. Harvest days: October 1th and 2nd.

**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:**

2<sup>nd</sup> - 3<sup>rd</sup> october 2012

**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 (10 hl).

**Production:**

9880 da 0.75 lt e 60 magnum da 1.5 lt



Where