



# BRUNELLO DI MONTALCINO BRAMANTE RISERVA 2006

*Denominazione di Origine Controllata e Garantita*

## THE WINE

*In memory of my grandfather, Bramante Ferretti, Sanlorenzo's founder, who was born and lived in Montalcino.*

*3 May 1915 – 29 October 2016*

The Riserva di Brunello di Montalcino Bramante only comes in exceptional years from a selection of the best grapes. Aged for more than two years in medium-sized wooden casks, it is bottled in its fourth year and left to rest in the bottle until the January of the sixth year after it is harvested.

## L'ANNATA

2006 was characterised by alternating rain and sun during the months of April to June, ideal for the development of the vegetation of the vines. The next season brought a very hot and sunny July, while August was less hot than usual with some rain. The first half of September, very hot and sunny, assured the definitive evolution of the grapes to a complete and balanced ripeness. The second half of September began with some rain but the weather quickly became nice again and permitted complete ripeness by the end of the month. For the Sanlorenzo vineyards it was an exceptional year. The harvest took place on the days of 4-5 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:

4<sup>th</sup> - 5<sup>th</sup> October 2006

### 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:

1333



Where