



# BRUNELLO DI MONTALCINO BRAMANTE RISERVA 2007

*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.

## DESCRIPTION OF THE YEAR

The year 2007 was characterised by anomalous seasonal weather. Given this context, the vines developed differently than in other years, with the first buds and flowers appearing prematurely (by 20-25 days). In June and July we had a slowdown of growth and a premature darkening of color (by 15 July) that continued in an anomalous way because of the rains and unseasonably low temperatures during the month of August, which evened out the early development accumulated during the preceding months. In this weather the grapes grew healthy, the bunches on the vines were spaced out and well arranged on the plants (the result of a careful selection), and we arrived at maximum maturity without any problems. The harvest took place at the same time as in other years (1-2 October), and once in the cantina, the grapes were found to have a percentage of sugar that was above average, while the acidity was maintained at a good level. On the whole, an excellent harvest.

**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:**

1<sup>st</sup> - 2<sup>nd</sup> October 2007

**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