



# BRUNELLO DI MONTALCINO BRAMANTE RISERVA 2013

*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

Spring that begins with heavy rains in March. April, on the other hand, was sunny and hot, while the month of May recorded more rain than the average that allowed the plant to accumulate important water reserves to cope with the summer.

The months of June, July and August were not very hot and with rains in some cases excessive. The climate a little colder in recent years has delayed both the veraison (August 10) and the ripening of the grapes and it was necessary to reduce the load of grapes on the plants to encourage full maturation. Good start of October and the healthy grapes allowed to wait to harvest for a good ripening.

### 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:

14<sup>th</sup> October 2013

### 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