



BRUNELLO DI MONTALCINO BRAMANTE RISERVA 2015

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

An easy year, everything started in the right time, starting from April with the first shoots that came out in the middle of the month. Few rains and in any case after many days have characterized all the vegetative development of the plants, greatly facilitating the prevention of late blight and with few treatments we managed to arrive in July. Flowering began in late May and thanks to the good season it arrived quickly for fruit set. Hot July brought the plants close to stress but by managing the land well and some providential rains they avoided problems. August with veraison started towards the beginning of the month lasted for twenty days; end of the month with some rains and slightly lower temperatures. Good and dry September with average temperatures brought the grapes to a good sugar content already in the middle of the month, perhaps too quickly considering that the maturation of the skins and the seeds was back. We were in no hurry to harvest despite the high sugars, the grapes had perfect acidity and an excellent maturity of both the skins and the pips was reached. Harvest from 5th to 7th 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:

5th - 7th October 2015

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:

1273 bottles of 0,75l and 30 of 1,5l

Technical information:

Sugar residue - 1g
Total sulfur - 76mg / l
Alcohol - 15,5%

Type of vintage:

Warm - Similar vintages: similar 2012/2007

Certified organic



Where