



# BRUNELLO DI MONTALCINO 2017

*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

End of March and beginning of April was filled with warmth above average. This gave rise to the buds well in advance. However, they are faced with a very dangerous cold wave from mid to late April. Fortunately in Sanlorenzo, temperatures did not go below zero, hence, saving the shoots. The vines recovered quickly thanks to the heat of the month of May and the complete lack of rains. May 25 - Start of Flowering. During the months of June, there was no rainfall. However, in July, the heat was above average for many days, the plants adapted to this trend, they still survived amidst the drought and the extreme heat. Everything seemed to be good but a strong hail on 26th of July threatened to jeopardize the harvest. Even though it was violent, but fortunately, it did not last long. The leaves suffered great damage while the grapes were only partially damaged. The heat and drought of August were completely annoyed. Beginning of 10th of August A little rain in August and early September restored balance. We started towards the harvest that was in line with the other years at the beginning of October. A complicated vintage but the vines responded pretty well to the lots of attentions, the grapes and consequently, the wine became well-nourished and balanced, good enough make an excellent Brunello.

### 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:

5<sup>th</sup> - 6<sup>th</sup> october 2017

### 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 (30-35 hl).

### Production:

11000 bottles

### Technical information:

Sugar residue - 0g  
Total sulfur - 57 mg/l  
Alcohol - 14,5%

### Type of vintage:

Warm - Similar vintages: 2011 - 2012 - 2015

### Certified organic



Where