SANLORENZO

BRUNELLO DI MONTALCINO BRAMANTE RISERVA 2019

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.

DESCRIPITION OF THE YEAR

Year 2016 good and abundant!! Started with the best auspices of a hot March and April that made the screws revive two weeks in advance. Fresh and rainy May and June have restored the right balance for a bloom that started at the right time of late May. July and August warm but not too much allowed a good grape vortex and the picking started in early August brought the grapes to a very advanced stage already at the end of the month. A balanced September allowed the right evolution of the clusters that were harvested on October 4 and 5.

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 - 6th October

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 hl).

Production:
3913 bottles of 0,75l and 70 of 1,5l

Technical information:
Sugar residue - 0g
Total sulfur - 65mg / l
Alcohol - 15%

Type of vintage:
Similar vintages: 2010 - 2016

Certified organic

Where | Area | Vineyards

Sanlorenzo
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