



BRUNELLO DI MONTALCINO

2021

Denominazione di Origine Controllata e Garantita

THE WINE - Harmony, precision, and classic elegance

The 2021 vintage clearly expresses the true identity of Sangiovese from Montalcino. The wine shows elegance, precision, and harmony, with fine-grained tannins and well-integrated acidity that provide energy and depth. This Brunello is balanced and fresh, built around clarity of fruit and structure, and it promises a long and graceful evolution over time. A truly classic vintage, combining immediate finesse with remarkable aging potential.

WEATHER CONDITIONS

The 2021 growing season was marked by a balanced and favorable climate. Winter was fairly cold, allowing good water reserves to build up in the soil. Spring brought regular bud break, followed by even flowering between late May and early June. Summer was warm but never extreme, with significant day-to-night temperature shifts that encouraged slow, complete ripening. September offered ideal conditions, leading to healthy, well-balanced grapes harvested in the first days of October.

Location:

Montalcino, Toscana

Grape:

100% Sangiovese

Name:

Brunello di Montalcino D.O.C.G.

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:

7th / 8th October 2021

Maceration on the skins:

Approximately 3 weeks

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).

Technical information:

Sugar residue - 0g

Alcohol - 15%

Type of vintage:

Similar vintages: 2009 - 2012

Certified organic

Where