



Scheda tecnica

BRUNELLO DI MONTALCINO “RISERVA”

<u>APPELATION:</u>	DOCG BRUNELLO DI MONTALCINO
<u>VINE:</u>	Sangiovese
<u>GRAPES:</u>	100% Sangiovese.
<u>SOIL:</u>	Holdest Vineyard from 1983 on north zone of Montalcino hill, in LA MANNELLA, close to Montosoli, (300 m slm) are rich of galestro and clays, with a good component of stones. <u>MADE JUST IN THE VERY BEST VINTAGES</u>
<u>CULTIVATION SYSTEM:</u>	Spurred cordon
<u>HARVEST</u>	All by hand for have the best selection of grapes
<u>N°of VINE for HECTAR:</u>	n. 4.500
<u>GRAPES FOR HECTAR:</u>	6000 Kg
<u>N°BOTTLES:</u>	n.4.000 bottles
<u>FERMENTATION:</u>	Fermentation with maceration for 30 days in stainless steel vats.
<u>AGEING IN OAK BARREL:</u>	48 mounths in big barrels of Slavonian oak
<u>TASTING NOTES:</u>	Softer for sure compared to the Brunello vintage, and more abundant in personality, the Cortonesi Brunello di Montalcino Riserva La Mannella is very expressive of the sunny and luminous growing zone. Rich fruit flavors of dark plum, black cherry and cassis are interwoven with spice, sweet tobacco and balsam herb. This wine is only made in the best years, and it draws its fruit from the estate's oldest vines, which are 37 years old. A mere 3,658 bottles were made.

*Brunello di Montalcino “Riserva” Cortonesi is made just in the very best vintages. We made Riserva just 8 times in more than 25 harvests.