



BRUNELLO DI MONTALCINO “La Mannella”

Vintage: 2021

<u>APPELATION:</u>	DOCG BRUNELLO DI MONTALCINO
<u>VINE:</u>	Sangiovese
<u>GRAPES:</u>	100% Sangiovese.
<u>SOIL:</u>	Vineyard on the north side of Montalcino hill, in LA MANNELLA, close to Montosoli, (300 m of altitude) are rich of galestro and clays, with a good component of stones. Single Vineyard 25 years old
<u>CULTIVATION SYSTEM:</u>	Spurred cordon
<u>HARVEST</u>	All by hand for the best grape selection
<u>N°of VINE for HECTAR:</u>	n. 4.500
<u>GRAPES FOR HECTAR:</u>	7000 Kg
<u>N°BOTTLES:</u>	n. 40.000
<u>FERMENTATION:</u>	Fermentation with maceration for 25 days in stainless steel vats. Controlled temperature 26-30°C. Selected yeasts.
<u>AGEING IN OAK BARREL:</u>	36 months in big barrels of Slavonian oak of 30HL

- Alcohol Content: 13,35 %
- Residual Sugar: 0 g/L
- pH: 3,47
- Total Acidity: 6,10 g/L

Winemaker's Notes: The Cortonesi Brunello di Montalcino La Mannella shows dark fruit with dried cherry, blackcurrant and plum. On a second wave of aromas, you encounter softer spice with toasted almond, tilled earth and grilled herb. This is a classic expression of the crisp but sunny zone of Montalcino with an open and food-friendly personality. There is a playful touch of sweet cherry on the close. Fruit is sourced from the La Mannella zone, one of the coolest growing areas in the appellation at around 300 meters above sea level. Winemaking is traditional, using 30-hectoliter Slavonian oak for three years of slow aging, and this reinforces all those fun berry notes on display in the 40,000-bottle release

The grapes for this wine come from the heart of Montalcino, on 19.768 acres of family-owned vines situated on a 984.2-foot hill on north side of the city (near the Montosoli Zone). The soil on the north side is rocky clay, with excellent exposure to the sun and large amount of stones. The vineyards training system is spurred cordon. After careful selection of the hand-picked grapes, fermentation takes place with maceration for 25 days in stainless steel vats at controlled temperatures between 78.8° F – 86° F (26° C – 30° C). The wine then spends 36 months in large Slavonian oak casks. The cooler zone of Montalcino give very classic Sangiovese wines with big finesse and beautiful balance.