



MONTALCINO

2013 BRUNELLO DI MONTALCINO DOCG VIGNA DEL LAGO

Appellation: Brunello di Montalcino DOCG

Elevation/orientation: 270 meters (886 feet) above sea level /
North - East to South - West

Vineyard Size: 23 ha (56.83 acres)

Vine Age: 15 years

Soil: Alternation between clay and strips of fine galestro

Density: 5,050 vines/acre (7,143 vines/hectare)

Training: Spurred cordon

Source(s): 100% Sangiovese Grosso only from the "Vigna del Lago" vineyard

Harvest dates: End of October

Harvest Notes: Summer weather conditions during the first ten days of September, with constant sunshine and temperatures even above average, especially in daytime. During the day, temperatures reached 30°C (86°F) and above. Rather cool temperatures at night around 18°C (64°F). Ripening progressed well, registering a weekly increase of 1-1.5 alcoholic degrees. The second ten days were like the first, although temperatures were slightly lower; grape ripening progressed well.

Vinification: Fermentation is traditional, like it used to be done in Montalcino (with temperatures reaching 30°C (86°F) for several days, towards the end). 100% Malolactic fermentation.

Aging: 36 months in Slavonian oak, followed by 24 months in bottle

Varietal composition: 100% Sangiovese

Alcohol/TA/pH/RS: 14.50% / 5.5 g/L / 3.33 / <0.5 g/L

Tasting Notes: Light garnet with very bright orange-ruby highlights. An elegant, subtle, soft wine with great volume but unmistakable lightness. The tannins are velvety. On the nose, notes of fresh cherries, violets and candied fruit are dominant.



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