



MONTALCINO

The only Brunello producer that controls three separate estate vineyards located in three specific climate zones in the appellation. Each vineyard site has its own unique exposure and geo-climatic features which expresses itself in every bottle.



2016 ROSSO DI MONTALCINO DOCG

VARIETAL COMPOSITION: 100% Sangiovese Grosso (40% Vigna del Lago, 30% Poggio al Granchio, 30% Vigna Spuntali)

SOIL: Clay, marl and sand

VINEYARD SOURCE: 100% estate vineyards

FERMENTATION: In stainless-steel for approximately 15 days at a controlled temperature

AGING: 6 months in Slavonian, 3 months in bottle

ALCOHOL: 13.5%

TA: 5.2g/L



2013 BRUNELLO DI MONTALCINO DOCG VIGNA DEL LAGO

DETAILS: The Brunello di Montalcino Vigna del Lago is a historic cru of the Val di Suga winery. It gets its name from the lake surrounding the vineyard.

VARIETAL COMPOSITION: 100% Sangiovese Grosso

SOIL: The northern soil is mainly made up of clayey-marl of Pliocene origin, sometimes alternating with gaestro-clay and alberese soils

AGING: 36 months in Slavonian oak, 24 months in bottle

ALCOHOL: 14.5%

TA: 5.5g/L



2013 BRUNELLO DI MONTALCINO DOCG

DETAILS: From the Val di Suga vineyards in its three historic zones. The combination of these three wines produces a special equilibrium between the characteristics of each zone, a unique equilibrium between crispness and structure, body and elegance.

VARIETAL COMPOSITION: 100% Sangiovese Grosso (35% Vigna del Lago, 40% Poggio al Granchio, 25% Vigna Spuntali)

SOIL: Clay, marl and sand

VINEYARD SOURCE: 100% estate vineyards

FERMENTATION: In stainless-steel for approximately 20-25 days at a controlled temperature

AGING: 36 months in Slavonian oak, 12 months in bottle

ALCOHOL: 14.06%

TA: 5.6g/L



2013 BRUNELLO DI MONTALCINO DOCG VIGNA SPUNTALI

DETAILS: Historically known as the best area of the southwestern slope of Montalcino, Vigna Spuntali faces the sea giving it a Mediterranean climate. It is the sunniest and driest of the three slopes of Brunello.

VARIETAL COMPOSITION: 100% Sangiovese Grosso

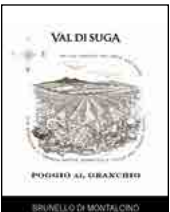
SOIL: Of marine origin containing sand and a mixture of fossil debris and lapilli

FERMENTATION: In concrete vats for approximately 20 days at a controlled temperature

AGING: 24 months in French oak casks, at least 36 months in bottle.

ALCOHOL: 14.5%

TA: 5.31 g/L



2013 BRUNELLO DI MONTALCINO DOCG POGGIO AL GRANCHIO

DETAILS: Poggio al Granchio is a narrow valley with the highest altitude vineyards on the Montalcino hill. The name comes from the small pond at the center of the estate.

VARIETAL COMPOSITION: 100% Sangiovese Grosso

SOIL: Galestro

AGING: 30 months in French oak, 24 months in bottle

ALCOHOL: 14.5%

TA: 5.5g/L

WINE	VINTAGE	SCORES	PRICE
Rosso di Montalcino DOCG	2016	93 JS	
Brunello di Montalcino DOCG	2013	92 WS, 92 VN, 91 WE	
Brunello di Montalcino DOCG Poggio al Granchio	2013	94 JS	
Brunello di Montalcino DOCG Vigna del Lago	2013	92 JS	
Brunello di Montalcino DOCG Vigna Spuntali	2013	93 JS	

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