



MONTALCINO

## 2015 BRUNELLO DI MONTALCINO DOCG VIGNA SPUNTALI

**Appellation:** Brunello di Montalcino DOCG

**Elevation:** 300 meters (984 feet) above sea level

**Orientation:** On the southwestern slope, the warmest in Montalcino

**Vineyard Size:** 14 ha (35 acres)

**Vine Age:** 23 years

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

**Training:** Spurred cordon

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

**Source(s):** 100% Sangiovese Grosso "Vigna Spuntali" vineyard

**Harvest Notes:** The seasonal trends were simply perfect! Winter was not very rainy, and temperatures were average for the season. Spring was mild, accompanied by good rainfall in March and April. That made up for a dry winter, and then a fairly dry May. Summer was hot, but always accompanied by rainfall that helped avoid water stress and allowed fruit to have a phenolic ripeness typical of the great vintages. The early September rains lowered the summer temperatures, delaying ripening and creating a slow veraison.

**Vinification:** Fermentation and maceration take place at a controlled temperature of 25°-30°C (77°-80°F) in concrete for 20 days. 100% malolactic fermentation.

**Aging:** 12 months in 300L French Oak barriques and 1 year in 25hl casks, no filtration, followed by at least 24 months in bottle

**Alcohol/TA/pH:** 14.5% / 5.43 g/L / 3.4

**Tasting Notes:** Ruby red with garnet reflections, it presents itself to the nose with the unmistakable orange note that is typical of Spuntali. The scent is completed with hints of black cherry, blackberry and candied fruit, accompanied by sweet notes of vanilla and white chocolate. In the mouth the tannins are soft and velvety, the structure is important; indicative of a wine of great personality. Its expression magnifies the Mediterranean character of this part of Montalcino.



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