



MONTALCINO

2015 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: 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 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: 24 months in 50 hectoliter Slavonian oak casks, 6 months in concrete tanks, followed by 18 months in bottle

Varietal composition: 100% Sangiovese

Alcohol/TA/pH/RS: 14.0% / 5.51 g/L / 3.37 / <0.5 g/L

Tasting Notes: Ruby red, the nose opens with strong balsamic notes, followed by clear red fruit notes (fresh cherry, wild strawberries and chinotto). The elegance on the nose is accompanied by a very precise tannic texture and freshness that gives agility to the sip which makes the wine long and persistent. The end taste has sage notes and it closes with a beautiful note of mint that makes this Brunello incredibly energetic, fine and elegant.



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