



MONTALCINO

2016 BRUNELLO DI MONTALCINO DOCG

Appellation: Brunello di Montalcino DOCG

Elevation/Orientation: 270–450 meters (886-1,476 feet) above sea level. North to south.

Vineyard Size: 55 ha (136 acres)

Soil: Clay, marl and sand

Vine Age: 19 years

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

Training: Spurred cordon

Source(s): Sangiovese Grosso from the Val di Suga vineyards in Montalcino in its three historic zones. (35% from Vigna del Lago-40% from Poggio al Granchio-25% from Vigna Spuntali)

Harvest dates: First half of October

Harvest Notes: The 2016 vintage started out with a large amount of precipitation from January through February, which helped to build water reserves. March was cooler than normal, with budbreak starting around the middle of the month, leading into a temperate yet dry April. However, water reserves from the winter months maintained homogenous growth throughout. The end of April into May was rainy followed by June, which continued to be wet yet more in line with an average year. Luckily, temperatures were cooler than usual, which slowed growth of the vines. Combined with good ventilation (for both northern and southern slopes), this mix kept the production of rot at bay. Ultimately, these conditions were the key to balancing the warm and dry summer months. Warm but never hot, 2016 is often described as having very even temperatures and no dramatic swings, other than the strong diurnal shifts between day and night, which helped in the healthy maturation of fruit. The autumn months and into harvest continued this theme, with temperate and dry conditions.

Vinification: Fermentation and maceration take place at a controlled temperature of 25°–30°C (77°–86°F) in 150hl stainless-steel for 20-25 days. 100% Malolactic fermentation.

Aging: 24 months in Slavonian oak barrels and 12 months in concrete tanks before spending at least 12 months in the bottle

Varietal Composition: 100% Sangiovese Grosso

Alcohol/TA/pH: 14.0% / 5.10g/L / 3.40

Tasting Notes: The Val di Suga Brunello di Montalcino 2016 style is very classic. It shows characteristics of blood orange and red fruits complexed by hints of spices. The palate is refined with silky and integrated tannins. The pale ruby color shows the vibrancy and energy of our Brunello style. Val di Suga's focus is on elegance over richness and power.



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