



MONTALCINO

## 2016 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 Date:** October 03, 2016

**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°-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:** VIGNA SPUNTALI is one of the oldest Brunello made with the concept of the single vineyard Spuntali expresses the nature of the sandy soils and Mediterranean climate. Here Sangiovese ripens very well and reaches outstanding levels of generosity. On the nose it shows combination of candied orange note with spices and Mediterranean herbs (thyme mint rosemary). The palate shows supple fruit wrapped tannins with creamy long savory texture.



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