



MONTALCINO

2016 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: October 14, 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 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 40 hectoliter Slavonian oak casks, 6 months in concrete tanks, followed by 18 months in bottle

Varietal composition: 100% Sangiovese

Alcohol/ TA/ pH: 14.0% / 5.08 g/L / 3.42

Tasting Notes: VIGNA DEL LAGO in the north side of Montalcino expresses the essence of the lighter and more feminine style of Brunello di Montalcino from continental weather and predominantly clay soils. The 2016 vintage shows pale ruby color with fresh orange and "chinotto amaro" notes complexed by hints of dry flowers. The palate is slender and nervy with silky tannins and long-lasting finish.



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