Brunello di Montalcino 2018 Montalcino, Tuscany, Italy





Grape Varieties	100% Sangiovese
Winemaker	Riccardo Fratton
Closure	Natural Cork
ABV	14%
Residual Sugar	0.6g/L
Acidity	5.65g/L
Wine pH	3.56
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

This property was purchased by Marilisa Allegrini in 2006. Marilisa has continued to invest heavily in the estate, and this investment is now evident in the ever-increasing quality of the wines. Situated in the eastern part of Montalcino, this estate covers 22 hectares of which 16 are under vine, and produces wines that are classic in style, but with a bit more weight than would be found to the north of the zone.

VINEYARDS

The grapes for this wine come from vineyards covering approximately eight hectares, planted between 1990 and 2000. They are situated at an altitude of 450 metres above sea level, facing south-southwest on chalky, clay soils. They are spur-cordon trained with a density of 4,000-7,000 plants per hectare.

VINTAGE

2018 will be remembered as a difficult vintage, characterised by rainy and humid conditions lasting throughout the summer months. Careful management in the vineyard and winery were vital. From mid-September onwards, the continuous sunny weather provided a wonderful end to the season and contributed to a successful harvest.

VINIFICATION

The grapes were hand picked into 17 kilogram crates at the end of September. Once at the winery, the berries were selected and softly crushed. Fermentation took place in temperature-controlled concrete tanks for up to 22 days with temperatures reaching a maximum of 28-30°C. The wine was then aged for 30 months in a mixture of 10, 20 and 40 hectolitre oak casks. This was followed by a period of at least six months in bottle before release.

TASTING NOTES

In the glass, this Brunello has an intense ruby red colour with garnet hues. The typical aromas of violets and red berries are followed by hints of vanilla, cedar and coffee. On the palate, it is full-bodied and warm with a densely-woven texture and robust tannins, while the finish is persistent and rounded.