



CAVA D'ONICE

Brunello di Montalcino DOCG 2016

PRODUCTION AREA CHARACTERISTICS:



Property: Cava D'Onice, Montalcino

Wine-maker: Simone Nannetti

Oenologist: Antonio Mori

Agronomist: Massimo Achilli

Altimetry: 350 meters above sea level

Area: 2 hectares

Exposure: North and south-east. Dislocated all around the Montalcino hill.

Type of soil: medium mixture soil, rich of clay and calcium

Plant density: 4000 vines per ha

Growing system: spurred cordon

Average age of the vineyard: 18 years

TECHNICAL NOTES:

Vintage: 2016

Bottles Produced: 10.000

Appellation: Brunello di Montalcino d.o.c.g.

Grape: Sangiovese 100%

Yield per Ha: 45 hl/ha

Harvest period: last week of September and first week of October

Harvest conduction: manual

Fermentation temperature: 26 °C

Fermentation: in stainless steel vats for a period of 12 days

Maceration period on the skins: 25 days

Maturation: in Slavonian and French oak barrels for a period of 4 years as per disciplinary, at least 2 of them in barrel and 12 months in the bottle in a controlled temperature area.

VISUAL CHARACTERISTICS and TASTING NOTES

Colour: Brilliant, deep ruby-red with some garnet highlights.

Nose: It does present an elegant nose, where ripe red fruits notes come out immediately, e.g. black cherry, blueberry. The bouquet is well integrated to spicy elements, that remind thyme and cinnamon. The finish is elegantly mineral with graphite notes.

Mouth: The taste is broad and structured with an elegant and dense tannic texture.

Pairing: Long cooking meat dishes and seasoned cheese.



CLIMATE CONDITION OF THE YEAR 2016

The 2016 has been an excellent year: the spring rains have filled up the ground very well, favouring a positive development of the vine vegetation. The summer months have been particularly demanding, specifically during June, when the many rainfalls took us to constant plant health inspections; nonetheless, it has also contributed to the growth of the buds. The month of July instead was very hot, which helped the bunch formation and accelerate the veraison.

The drop in temperatures of August encouraged the move of all the necessary substances, to obtain an excellent quality product, to the bunches, both from a polyphenolic and aromatic point of view. September was cool and sunny, guaranteeing a qualitatively excellent and healthy harvest. The Consorzio del Brunello di Montalcino judged it as a five stars vintage.