



CAVA D'ONICE



Brunello di Montalcino Riserva DOCG 2016

PRODUCTION AREA CHARACTERISTICS:

Property: Cava D'Onice, Montalcino

Wine-maker: Simone Nannetti

Oenologist: Antonio Mori

Agronomist: Massimo Achilli

Altimetry: 350-450 meters above sea level

Area: 2 hectares from where, in the vintages we consider most suitable, we select the best bunches.

Exposure: The vineyards we produce this wine with are located in the different areas of Montalcino with different exposure on the four cardinal points.

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

Plant density: 4000 vines per ha

Growing system: spurred cordon and guyot

Average age of the vineyard: 15-25 years

TECHNICAL NOTES:

Vintage: 2016

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

Grape: Sangiovese 100%

Yield per Ha: 7,5 hl/ha

Harvest period: fourth week of September

Harvest conduction: manual

Fermentation temperature: <29°C

Fermentation: in cement and stainless steel vats for a period of 14 days

Maceration period on the skins: 28 days

Maturation: in Slavonian and French oak barrels of 10 HL for a period of 5 years as per disciplinary, at least 3 of them in wooden barrel and then in the bottle in a controlled temperature area.

VISUAL CHARACTERISTICS and TASTING NOTES

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

Nose: Very intense and deep. Small red berries aromas, e.g. blueberries and blackberries, elegantly emerge, which are well-blended with the spices of nutmeg and incense.

Mouth: A wine of important impact and decisiveness. It has an explosive but elegant tannin and a considerable acid strength. It is a wine for a long ageing in the bottle.

Pairing: Long cooking meat dishes or a beautiful Fiorentina steak. Cheeses of prolonged maturation (e.g. Parmigiano Reggiano, Castelmagno, Pecorino).



CLIMATE CONDITION OF THE YEAR 2016

The 2016 has been an excellent year: the spring rains have filled up the ground very well, favoring 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.