



Brunello di Montalcino Riserva DOCG 2019

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: 2019

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 2019

The 2019 season proved to be of extreme balance. The winter was characterized by temperatures slightly below average with scarce rainfall, while spring was quite rainy and helped recover the water deficit. Specifically in May, the drop in temperatures accompanied by abundant precipitation led to a slowdown in the vegetative cycle of the vine. June then turned out to be a very hot month, followed by a summer with successive rainy episodes. Ultimately, maturation was delayed by approximately fifteen days, bringing the harvest period back to a timeframe more closely aligned with traditional patterns. The vintage was rated five stars - the maximum score - by the Brunello Consortium Commission.