

Castelli Martinozzi

Brunello di Montalcino

Name: Brunello of Montalcino

Classification: DOCG

Type of wine: Red

Vine: Sangiovese

Location of the cultivated areas: Montalcino – Loc. Villa S. Restituta

Disposition: South – South/West

Altitude: from 400 to 480 m above sea level

Characteristics of the cultivated soil: composed mainly of the elements of silicates and limestone with the presence of minerals. It has a rude structure and is characterized by the presence of rocks (stony soil).

Form of cultivation: spurred cord

Density of planting: around 4500 stems/hectare

Year of planting: the age of vineyards from 6 to 30 years

Production per hectare: 50 quintal/hectare

Period of grape harvesting: the end of September – the beginning of October

Method of harvesting: manual

Wine-making: natural fermentation at a controlled temperature (max 24/26°C). Maceration in stainless steel bowls for about 20 days with daily mixing.

Seasoning: min 36 months in french or slavian oak barrels.

Period of bottling: August - September

Refining in bottles: min 4 months

Type of bottles: classic Bordeaux

Alcohol content: 13,5

Best temperature for serving: 18/20 C.

ORGANOLEPTIC CHARACTERISTICS

Colour: ruby red closer to pomegranate, after some years acquires a tint of amber.

Aroma: complex intensive and elegant bouquet with scent of undergrowth and predominance of violet and musk.

Taste: the taste is strong, hot, dry but not much, pleasantly tanninic, lively, harmonious and lingering.