



PRODUCER PROFILE

Estate owned by: Giulio Salvioni
Winemaker: Attilio Pagli
Total acreage of vine: 9 (4 Ha)
Winery Production: 10 - 15,000 bts
Region: Toscana

BRUNELLO DI MONTALCINO DOCG

WINE DESCRIPTION

Yields in the 10 acres of vineyards are heavily limited through green pruning and extensive green harvesting. Frequent ripeness testing ensures that the quality of the grapes merits Brunello production.

TASTING NOTES

Ruby red color with garnet hints. Very intense and complex nose with notes of ripe red fruits, such as cherry and black cheery, on a spicy and fresh background of sweet tobacco and aromatic herbs. The sip is smooth, well rounded, with a great structure and sweet integrated tannins. Long, mineral and fruity finish.

FOOD PAIRING

Excellent with game, red meats and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard appellation:	Brunello di Montalcino DOCG
Vineyard size:	4 Ha
Soil composition:	Galestro (marl)
Training method:	Spurred cordon
Elevation:	440 m a.s.l.
Vines/acre:	1,215 - 2,025
Exposure:	South East
Age:	From 30 years
Harvest time:	From the beginning of October
First vintage:	1985
Production:	8,000-10,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Sangiovese grosso
Fermentation container:	Stainless steel tanks for 30 days (27-31 °C)
Maceration technique:	30 days with frequent delestages
Malolactic fermentation:	Spontaneous in stainless steel vats
Type of aging container:	Slavonian oak barrels of 20 HI (10-20 years old)
Length of aging before bottle:	4 years
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.5 %
Residual sugar:	0.8 g/L
Acidity:	5 g/L
Dry extract:	29.4 g/L

