

SAN FIORENZO

BRUNELLO DI MONTALCINO

DOCG

2014

VINTAGE FEATURES

Mild and rainy winter with temperatures higher than the average. The whole process of maturation was anticipated by the intense and persistent rainfalls in June and July followed by a sunny September with mild temperatures. Elegant and fine structure with low alcoholic content.

VINEYARD LOCATION

South –west side of Montalcino (Siena)

SOIL PROFILE

Medium textured, largely silt-sand with some clay, on sandstone and calcareous marl.

TRAINING SYSTEM

Guyot and spur-pruned cordon

GRAPES

Sangiovese 100%

HARVEST

Third week of september

VINIFICATION & MATURATION

Twenty-day maceration at 28-30°C, and malolactic fermentation in steel. Maturation for 36 months in 500 lt french oak barrels and in 60 hl Slavonian oaks, followed by a further 12 months in the bottle.

SERVING TEMPERATURE

18 °C

ALCOHOL

13% Vol

CELLARING

20 years

TOTAL ACIDITY

5,4 g/l

RESIDUAL SUGAR

0,5 g/l

Deep ruby red. Offers up aromas of well-ripened wild berry fruit, blackberry preserves, tobacco leaf and tanned leather. An expansive, generous palate displays rich mouthfeel, developing into a lengthy finale marked by fruit liqueur. A wide range of meats, particularly game and boar, and with aged pecorino cheese.

