



MONTALCINO



BRUNELLO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

VIGNA SPUNTALI

The Vigna Spuntali is historically known as the best area of the southwestern slope of Montalcino, the slope facing the sea. Spuntali is a historic cru for Brunello di Montalcino; it is a unique terroir, thanks to which it has become a historic and easily recognizable icon of Brunello over the years. The Spuntali slope is the sunniest and driest of the three slopes of Brunello; it has a Mediterranean climate given its vicinity to the sea, less than 40 km. The sea plays a decisive role here, mitigating the warm summer nights and cold winters. This enables an early reawakening of the plant in spring and an important day/night temperature swing in summer. These climatic conditions make this the very first place the grapes are harvested in the whole Brunello di Montalcino area. The soils are of marine origin and contain a sandy component, as well as marine debris and fossil remains.

In this unique terroir, Sangiovese makes the most of the beneficial effects of the sun, reaching maximum ripening and producing very creamy wines, with sweet, soft tannins and notes of candied fruit.

GRAPES

Sangiovese Grosso from the “Vigna Spuntali”, a vineyard on the southwestern slope, the warmest in Montalcino, at a height of about 300 metres above sea level.

WINE MAKING TECHNIQUES

It ferments in concrete vats for about 20 days at a temperature of around 25- 30°C.

After ageing for 24 months in 300-litre French oak casks, it matures in the bottle for at least 24 months.

TASTING CHARACTERISTICS

Strong garnet colour with ruby highlights, it unfolds warm, intense and refined on the nose. Great explosion of ripe fruit with notes of sour cherry, dried figs, candied fruit, especially orange. On the palate the sweet and soft tannins accompany the long finish, rich in notes of plums and blackberries.

0,75 l. – 1,50 l.