



MONTALCINO

2013 BRUNELLO DI MONTALCINO DOCG VINGA SPUNTALI

Appellation: Brunello di Montalcino DOCG

Elevation: 300 meters (984 feet) above sea level

Orientation: On the southwestern slope, the warmest in Montalcino

Vineyard Size: 14 ha (35 acres)

Vine Age: 23 years

Density: 5,050 vines/acre (7,143 vines/hectare)

Training: Spurred cordon

Soil: Of marine origin containing sand and a mixture of fossil debris and lapilli

Source(s): 100% Sangiovese Grosso "Vigna Spuntali" vineyard

Vinification: Fermentation and maceration take place at a controlled temperature of 25°-30°C (77°-80°F) in concrete for 20 days. 100% malolactic fermentation.

Aging: 24 months in French oak and an additional 36 months aging in bottle

Alcohol/ TA/ pH: 14.5% / 5.31 g/L / 3.4

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



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