

## TENUTA DI MARTUCINO 2013 Brunello di Montalcino

### Appellation

Brunello di Montalcino D.O.C.G.

### Grape Varietal

100% Sangiovese

### THE TERRITORY: Montalcino

#### Altitude

450 metres (1,476 feet) above sea level

#### Exposure

South/ South-West

#### Soil Characteristics

Rich in calcium and clay

#### Training System

Spurred cordon

#### Planting Dates

2000

#### Density of Vineyard

4,000 vines (1,618 - 2,832 vines/ acre)

#### Grape Yield

50 quintals/ hectare (2 tons/ acre)

#### Wine Yield

34 Hl/ hectare (1,360 litres/ acre)

### VINIFICATION AND AGEING

#### Harvest

End of September

#### Harvesting Method

Manual, in small 17 kg (37 lb) crates

#### Vinification

After careful selection of the berries, soft crushing of the grapes. Fermentation in concrete tanks at 28 - 30°C (82 - 86°F) for 20 - 22 days.

#### Malolactic Ferm.

In barrique (225 litres)

#### Ageing

24 months in medium toasted French oak barrique (half new, half second passage). Lengthy bottle-ageing before release on the market.

### ANALYTICAL DATA

pH:3.64

Total Acidity: 5.3 grams/ litre

Alcohol: 13.5 % volume

Residual Sugar: 1.0 gram/ litre

### TASTING NOTES

#### Colour

Brilliant, garnet red of good intensity with slight garnet/orange reflections.

#### Bouquet

Ethereal, intense and persistent sensations, with hints of violets, cherries, spices (cinnamon, cloves), black pepper, leather.

#### Taste

Dry, full, supple, balanced, of generous body, suitably tannic, with persistent and intense retro-olfaction that brings you back to the perceived olfactory sensations.